



CHICKEN SALTIMBOCCA WITH GRILLED VEGETABLES

A lighter riff on the Roman classic. Tender chicken wrapped in prosciutto and fresh sage, pan-seared until golden and finished with a bright pan sauce. Served over charred broccoli, bitter radicchio, and blistered cherry tomatoes.

INGREDIENTS

- ☐ 20 butterflied, lightly pounded Moutaire® Black Label Tenderloins
- ☐ 10 slices prosciutto
- ☐ 20 sprigs fresh thyme
- ☐ Salt to taste
- ☐ Pepper to taste
- ☐ 2 cups AP flour
- ☐ 10 tbsp small dice shallots
- ☐ 2 ½ cups white wine
- ☐ 20 tbsp cold, diced butter

TO FINISH

- ☐ 60 pc blanched, grilled broccolini
- ☐ 10 leaves torn radicchio
- ☐ 50 halved cherry tomatoes
- ☐ 7 tbsp saba

NOTES



PREPARATION

Yield: 1 servings

1. For the chicken, season one side of each piece with salt, pepper, and thyme stripped from one sprig. Fold the chicken, pressing the seasoned side over onto itself, and wrap with a slice of prosciutto, securing with a toothpick if needed.
2. Dust the prosciutto side of the folded cutlet with flour and pan-roast, turning halfway through cooking, until the chicken is crispy and caramelized on the outside, and has achieved an internal temperature of 165 degrees.
3. Remove the chicken from the pan to rest, add the shallots, and deglaze with white wine until it has reduced by more than half and appears syrupy. Remove from heat and whisk in the butter to create a pan sauce.
4. To serve, toss together the broccolini, radicchio, and cherry tomatoes. Top with the chicken cutlets, spoon over the pan sauce, and drizzle with saba.