MARLEY SPOON

Chicken Saltimbocca

with Truffle Fingerling Potatoes & Broccolini

45min 2 Servings

Take a seat at our Premium table! This restaurant-worthy dish takes chicken and veggies to another level. We wrap chicken breasts and fresh sage with prosciutto, then pan-sear them to golden brown. Truffle dust adds mouthwatering umami to roasted potatoes we serve with garlicky broccolini. Brown butter pan sauce, toasted pine nuts, and crispy sage leaves are impressive final touches that turn any night into a special occasion.

What we send

- ¼ oz fresh sage
- ½ lb broccolini
- garlic
- ½ lb fingerling potatoes
- 12 oz pkg boneless, skinless chicken breasts
- 2 oz prosciutto
- ½ oz pine nuts [2]
- ¼ oz truffle dust
- 1 lemon
- 1 pkt crushed red pepper

What you need

- kosher salt & ground pepper
- olive oil
- butter [1]

Tools

- rimmed baking sheet
- medium skillet
- microplane or grater

Cooking tip

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Allergens

Milk (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 49g, Carbs 30g, Protein 53g

1. Prep ingredients

Preheat oven to 400°F with a rack in the lower third.

Pick **sage leaves** from stems; discard stems. Trim **broccolini**; halve lengthwise if large. Finely chop **2 teaspoons garlic**; thinly slice 1 large clove. Halve **potatoes**. Pat **chicken** dry; pound to ½-inch thickness and season with **salt** and **pepper**. Place 1 sage leaf on each breast; wrap in **prosciutto**.

2. Start potatoes

On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil** and **half of the chopped garlic**. Season with **salt** and **pepper**. Spread out over half of the baking sheet.

Roast on lower oven rack until starting to soften, about 10 minutes.

3. Toast pine nuts

Meanwhile, melt **1 tablespoon butter** in a medium skillet over medium heat. Add **pine nuts** and **remaining chopped garlic**; cook, stirring occasionally, until lightly browned and toasted, 2–3 minutes. Transfer to a bowl; season with **salt** and **pepper**. Wipe out skillet.

4. Roast broccolini

In a medium bowl, toss **broccolini** with **1 tablespoon oil**; season with **salt** and **pepper**. Add to empty half of baking sheet.

Roast **broccolini and potatoes** on lower oven rack until tender and browned in spots, 15–20 minutes. Transfer potatoes to a serving plate; toss with **½ teaspoon truffle dust** (or more to taste).

5. Fry sage & cook chicken

In same skillet over medium-low heat, melt **2 tablespoons butter**. Add **remaining sage**; fry, flipping occasionally, until edges curl, 5–6 minutes. Transfer to a paper towel-lined plate. Transfer **browned butter** to a small bowl; wipe out skillet.

Heat **1 tablespoon oil** over medium; add **chicken**, seam-side down. Cook until browned and cooked through, 2–3 minutes per side.

6. Make pan sauce & serve

Add **browned butter, sliced garlic**, and **½ cup water** to skillet with **chicken**. Cook until reduce by half; season to taste.

Transfer **chicken and sauce** to serving plate; top with **fried sage**. Add **broccolini** to plate with **potatoes**; zest **half the lemon** over top. Top with **pine nuts** and **crushed red pepper**. Cut **lemon** into wedges. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com **#marleyspoon**