

[OLD DO NOT USE] Chicken Saltimbocca

with Cacio e Pepe Potatoes & Broccolini



2 Servings

What we send

- 12 oz pkgs boneless, skinless chicken breasts
- 2 oz prosciutto
- 1 lemon
- ¾ oz Parmesan ⁷
- garlic
- ¼ oz fresh sage
- ½ lb broccolini
- ½ oz pine nuts ¹⁵
- ½ lb fingerling potatoes
- ¼ oz fresh parsley
- 1 pkt crushed red pepper

What you need

Tools

Allergens

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Prep ingredients

Preheat oven to 400°F with a rack in the bottom. Bring salted water to a boil.

Pick sage leaves from stems; discard stems. Trim broccolini, halve lengthwise if large. Finely chop 2 teaspoons garlic; thinly slice one large clove.

Pat chicken dry and pound to ½-inch thickness; season with salt and pepper. Place 1 sage leave on each chicken; wrap in prosciutto.

4. Cook chicken

Transfer browned butter to a small bowl and set aside; wipe skillet. Heat 1 tablespoon oil in same skillet over medium heat. Add chicken to the pan, seam-side down. Cook until chicken is almost cooked through and prosciutto is browned, about 2-3 minutes per side. Add browned butter, 1 cup water, and broth to skillet; reduce by half. Remove from heat and cover to keep warm.

2. Toast pine nuts

Heat **1 tablespoon each of oil and butter** in a medium skillet over medium-high. Add pine nuts, and 1 teaspoon garlic; cook, stirring occasionally, until lightly browned and toasted, 2-3 minutes. Transfer to a bowl and season with **salt and pepper**; set aside until step 6. Wipe out skillet.

5.

Peel 2 large strips of peel from one of the lemons; thinly slice strips. Finely grate remaining zest from both lemons into a bowl. Juice 2 tablespoons lemon juice; cut remaining into wedges.

Cook spaghetti in boiling water until very al dente, 6 minutes. Reserve ¾ cup pasta water. Bring ⅓ cup milk and all but 2 teaspoons of the grated zest to a medium saucepan over medium heat.

3. Roast broccolini

On a sheet tray, toss broccolini with 1 tablespoon oil; season with salt and pepper. Roast on the bottom rack until tender and browned in spots, about 15 minutes.

Meanwhile, in same skillet over medium-low, melt **2 tablespoons butter**. Add remaining sage and cook, stirring and flipping leaves occasionally, until edges curl, 5-6 minutes; transfer to a paper towel-lined plate.

6.

Whisk in 3 tablespoons butter, 1 tablespoon at a time until sauce is creamy. Add half of the reserved pasta water and whisk in all but 1 tablespoon of the remaining Parmesan little by little. Cook until thickened, about 3 minutes. Season with salt and pepper to taste. Stir in lemon juice; top with lemon peel strips.

Serve. Enjoy!