

## Premium Recipe: Chicken Saltimbocca

Broccolini & Truffle Potatoes



45min



2 Servings

## What we send

- 12 oz pkg boneless, skinless chicken breasts
- 2 oz prosciutto
- 1 lemon
- garlic
- ¼ oz fresh sage
- ½ lb broccolini
- ½ oz pine nuts <sup>15</sup>
- ½ lb fingerling potatoes
- 1 pkt crushed red pepper
- ¼ oz truffle dust

## What you need

- 3 Tbsp olive oil
- 3 Tbsp butter <sup>7</sup>
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- medium skillet

## 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.

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

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. Roast broccolini

Add broccolini to empty half of baking sheet. Roast broccolini and potatoes on the bottom rack until broccolini and potatoes are tender and browned in spots, 15-20 minutes. Remove from oven; transfer potatoes to a serving plate and toss with ½ teaspoon truffle dust (or more, to taste).

Meanwhile, in same skillet over medium-low, melt **2 tablespoons butter**.



### 2. Cook potatoes

On a rimmed baking sheet, toss potatoes with 1 tablespoon oil and 1 teaspoon chopped garlic. Season with salt and pepper. Spread out over half of baking sheet. Cook on lower oven rack until starting to soften, 10 minutes.



### 5. Cook chicken

Add remaining sage to skillet and cook, flipping leaves occasionally, until edges curl, 5-6 minutes; transfer to a paper towel-lined plate. 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 skillet, seam-side down. Cook until chicken is cooked through and prosciutto is browned, 2-3 minutes per side.



### 3. Toast pine nuts

While potatoes cook, melt **1 tablespoon butter** in a medium skillet over medium. Add pine nuts and remaining chopped 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.

In a medium bowl, toss broccolini with 1 tablespoon oil; season with salt and pepper.



### 6. Finish & serve

Add browned butter, sliced garlic, and ½ cup water to skillet; reduce by half. Season to taste with salt and pepper; transfer chicken to serving plate with pan sauce and garnish with fried sage leaves.

Transfer broccolini to a serving plate. Zest half of the lemon over broccolini; garnish with pine nuts and red pepper. Cut lemon into wedges. Serve with lemon wedges for squeezing over top. Enjoy!

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

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