

DINNERLY



Chicken Saltimbocca with Linguine al Limone & Fried Sage



40-50min



2 Servings

Chicken breast wrapped in crispy prosciutto is already pretty extra, but this is Dinnerly. We're taking this chicken saltimbocca over the top by pairing it with linguine al limone, a bright and creamy pasta bursting with tender peas. And how about some crispy fried sage leaves to tie it all together? We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ⁷
- 1 lemon
- ¼ oz fresh sage
- 10 oz pkg boneless, skinless chicken breast
- 2 oz prosciutto
- 6 oz linguine ¹
- 2½ oz peas
- 3 oz mascarpone ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷
- olive oil

TOOLS

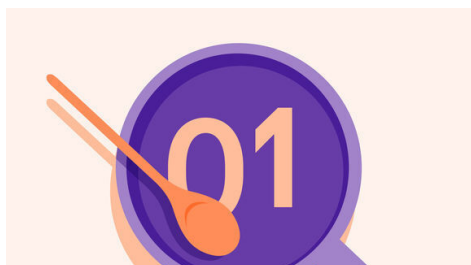
- medium pot
- microplane or grater
- medium nonstick skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 900kcal, Fat 47g, Carbs 69g, Protein 58g

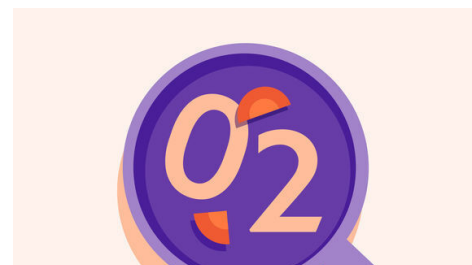


1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

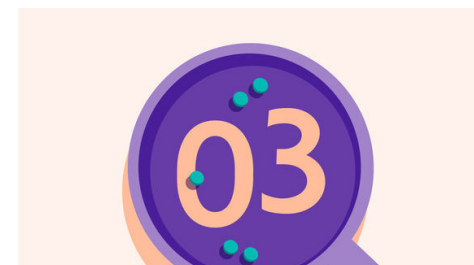
Finely grate **half of the Parmesan**, if necessary. Zest **half of the lemon** and squeeze **all of the juice**, keeping separate. Pick **sage leaves** from stems; discard stems.

Pat **chicken** dry; pound until ½-inch thick and season with **salt** and **pepper**. Place 1 sage leaf on each breast; wrap in **prosciutto**.



2. Cook chicken

Heat **2 teaspoons oil** in a medium nonstick skillet. Add **chicken**, seam-side down. Cook until golden-brown and cooked through, 2–3 minutes per side. Transfer to a plate and cover with foil to keep warm.



3. Fry sage & cook pasta

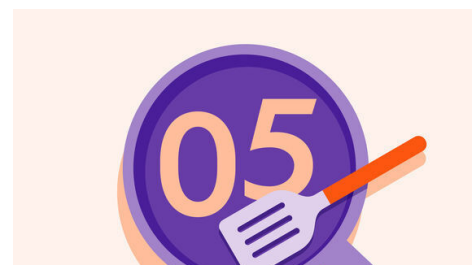
In same skillet over medium-low heat, melt **2 tablespoons butter**. Add **remaining sage**; fry, flipping occasionally, until edges curl, 5–6 minutes. Transfer to a paper-towel lined plate. Reserve skillet with **butter**.

Add **pasta** to pot with boiling **salted water**; cook, stirring occasionally, until al dente, 8–9 minutes. Reserve **1 cup cooking water**, then drain.



4. Finish pasta

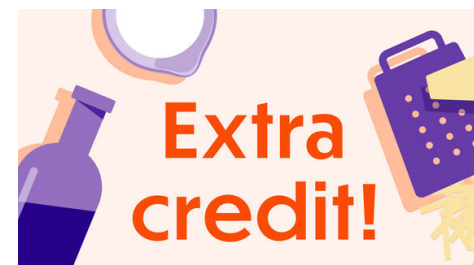
To reserved skillet, add **pasta**, **peas**, **lemon zest**, **mascarpone**, and **⅓ cup cooking water**. Cook over high heat, stirring and tossing rapidly, until sauce is slightly thickened and coats pasta with a creamy glaze, 2–3 minutes (if too thick, add ¼ cup cooking water at a time, as needed).



5. Finish & serve

Off heat, stir in **grated Parmesan**. Add **lemon juice** to taste (start with 1 teaspoon at a time). Season to taste with **salt** and **pepper**.

Serve **chicken saltimbocca** and **pasta** sprinkled with **fried sage** and **more grated Parmesan**, if desired. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.