

DINNERLY



Prosciutto-Wrapped Chicken Saltimbocca

with Parmesan & Pea Risotto



40-50min



2 Servings

Level up your dinner menu with this PremiYUM recipe! Chicken saltimbocca is one of the greatest Italian icons around. The prosciutto on the outside gets nice and crisp while the chicken stays nice and juicy. There's only one other Italian icon that can match its deliciousness—risotto! Creamy, butter rice studded with peas makes the perfect pillow for your plate. We've got you covered!

WHAT WE SEND

- 1 shallot
- 1 pkt chicken broth concentrate
- 10 oz pkg boneless, skinless chicken breast
- 2 oz prosciutto
- 5 oz arborio rice
- 1 lemon
- 2½ oz peas
- 2 (¾ oz) Parmesan ¹

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹
- white wine vinegar (or vinegar of your choice)
- olive oil

TOOLS

- microplane or grater
- meat mallet (or heavy skillet)
- medium skillet
- medium nonstick skillet

COOKING TIP

We know a lot of stirring can be tough on the wrists, but push through! Stirring the risotto frequently while cooking helps release the starches in the rice, allowing for a creamy and thick sauce.

ALLERGENS

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

NUTRITION PER SERVING

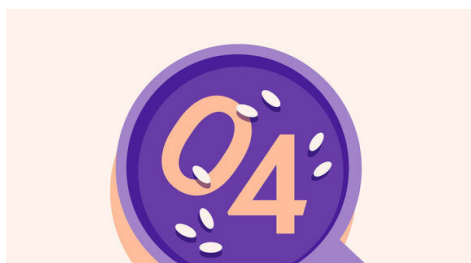
Calories 800kcal, Fat 36g, Carbs 69g, Protein 55g



1. Prep ingredients

Finely grate **all of the Parmesan**, if necessary. Finely chop **shallot**. In a liquid measuring cup or medium bowl, stir together **broth concentrate**, **3½ cups water**, and **¾ teaspoon salt**.

Pat **chicken** dry, then pound to an even ½-inch thickness, if desired. Season all over with **salt** and **pepper**. Wrap **prosciutto** around chicken.



4. Cook chicken & serve

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken**, seam-side down. Cook until golden brown and cooked through, 2–3 minutes per side. Cut **lemon** into wedges.

Serve **risotto** topped with **chicken saltimbocca**, **remaining Parmesan**, and **lemon wedges** alongside. Enjoy!



2. Start risotto

Melt **1 tablespoon butter** in a medium skillet over medium-high. Add **shallots** and cook, stirring, until translucent, 2–3 minutes. Add **rice** and cook, stirring, until toasted, 2–3 minutes. Stir in **½ cup of the broth mixture** and **2 teaspoons vinegar**. Cook over medium heat, stirring often, until liquid is nearly absorbed, 1–2 minutes.



5. ...

What were you expecting, more steps?



3. Finish risotto

Add **½ cup of the remaining broth** at a time, stirring after each addition, until liquid is nearly absorbed, 20–22 minutes. Rice should be al dente and suspended in a thick sauce.

Grate in **1 teaspoon lemon zest** and stir in **peas**; cook until tender, about 2 minutes. Off heat, stir in **¾ of the Parmesan** and **2 tablespoons butter**; season to taste with **salt** and **pepper**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!