
Chicken Saltimbocca

The Windsor Family Cookbook

Windsor Vineyards - Windsor, CA

Servings: 6

1 1/2 teaspoons sage, crumbled

1/4 teaspoon ground black pepper

6 chicken breast halves, skinless and boneless

6 slices prosciutto

4 tablespoons butter, melted

1/3 cup fine dry bread crumbs

2 tablespoons Parmesan cheese, grated

2 tablespoons parsley, chopped

Pound the chicken breasts to 1/4 inch thickness. Sprinkle the chicken with sage and pepper. Top with prosciutto. Roll up and secure with wooden toothpicks.

Place the melted butter in a shallow dish. In another shallow bowl, combine the bread crumbs, Parmesan cheese and parsley. Dip the chicken into the melted butter and then roll in the bread crumb mixture.

Preheat the oven to 350 degrees. Place the chicken rolls in a shallow baking dish. Bake for 40 minutes or until tender.

Remove the toothpicks and serve.

Chicken

Per Serving (excluding unknown items): 768 Calories; 40g Fat (48.9% calories from fat); 94g Protein; 1g Carbohydrate; trace Dietary Fiber; 274mg Cholesterol; 6313mg Sodium. Exchanges: 0 Grain(Starch); 13 1/2 Lean Meat; 0 Vegetable; 1 1/2 Fat.