



Hello Fresh

Cooking Made Easy

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Prosciutto-Wrapped Chicken Saltimbocca

with Sautéed Spinach & Garlic-Sage Sauce



Our play on Roman-style Saltimbocca incorporates all the best parts of this famous dish: crispy prosciutto, herbaceous sage, and a rich, intensely flavorful sauce. We've nixed the tedious prep work to give you an elegant weeknight dinner ready in under 30 minutes.

 30 min

 level 1

 nut free

 lactose free

 gluten free



Chicken Breast



Sage



Garlic



Prosciutto



Spinach



Stock Concentrate



Shallot



Grape Tomatoes



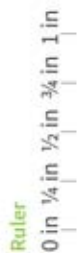
Lemon

| Ingredients | 2 People | 4 People |
|-------------------|----------|-----------|
| Chicken Breast | 2 | 4 |
| Sage | 1 sprig | 2 sprigs |
| Lemon | 1 | 2 |
| Garlic | 2 cloves | 4 cloves |
| Stock Concentrate | 1 | 2 |
| Prosciutto | 4 oz | 8 oz |
| Grape Tomatoes | 1 bunch | 2 bunches |
| Shallot | 1 | 2 |
| Spinach | 8 oz | 16 oz |
| Olive Oil* | 1 ½ T | 3 T |

*Not Included

Allergens
(None)

Tools
Baking Sheet, Small Pot,
Small Pan, Large Pan,
Zester



Nutrition per person Calories: 583 cal | Carbs: 23 g | Fat: 29 g | Protein: 59 g | Fiber: 7 g



1 Preheat oven to 400 degrees. Season both sides of the **chicken** with **salt** and **pepper**. Top each breast with 2 **sage leaves** and tightly wrap with two slices of **prosciutto**. Place the prosciutto-wrapped chicken seam side-down on a lightly oiled baking sheet and place in the oven for 20-25 minutes, until juices run clear when pierced with a knife.



2 Meanwhile, thinly slice the **garlic** and **remaining sage leaves**. Halve the **grape tomatoes**. Halve the **lemon**. Thinly slice the **shallot**.



3 When the chicken is half way done, heat ½ tablespoon **olive oil** in a large pan over medium heat. Add the **garlic** and cook for 30 seconds, until fragrant. Add the **halved tomatoes** and a squeeze of **lemon** and cook another 1-2 minutes, until softened. Set the pan aside off the heat, we'll be adding the spinach later!

4 Make the **pan sauce**: heat 1 tablespoon **olive oil** in the small pan. Add the **shallot** to the pan and cook, tossing, until softened, 3-4 minutes. Add the **sliced sage** and cook for 30 more seconds, until fragrant. Stir in ½ cup **water**, a squeeze of **lemon**, and the **stock concentrate**. Simmer the sauce for 2-3 minutes, until thickened. Season with **salt** and **pepper**.



5 While the pan sauce simmers, add the **spinach** to the pan with the tomatoes and cook over low heat for 1-2 minutes, until slightly wilted. Season with **salt** and **pepper**.

6 Plate the **chicken** with a side of **spinach and tomatoes**. Drizzle with the **pan sauce** and enjoy!