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## Prosciutto-Wrapped Chicken Saltimbocca

### with Garlic-Sage Spinach & Tomatoes

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



dairy free



gluten free



Chicken Breast



Sage



Prosciutto



Garlic



Spinach



Grape Tomatoes



Shallot



Chicken Stock Concentrate

Ingredients	2 People	4 People
Chicken Breast	12 oz	24 oz
Sage	¼ oz	½ oz
Prosciutto	2 oz	4 oz
Garlic	2 cloves	4 cloves
Spinach	10 oz	20 oz
Grape Tomatoes	4 oz	8 oz
Shallot	1	2
Chicken Stock Concentrate	1	2
Olive Oil*	1 T	2 T

\*Not Included

### Allergens

None

### Tools

Large Pan,  
Baking Sheet

Ruler

0 in ¼ in ½ in ¾ in 1 in

**Nutrition per person** Calories: 417 cal | Fat: 16g | Sat. Fat: 2g | Protein: 53g | Carbs: 18g | Sugar: 6g | Sodium: 914 mg | Fiber: 6g

Make sure to wash and dry produce before prepping or cooking!



**1 Cook the chicken:** Preheat the oven to 400 degrees. Season both sides of the **chicken** with **salt** and **pepper**. Top each breast with **2 sage leaves** and tightly wrap each breast with **2 slices of prosciutto**. Place the chicken on a lightly oiled baking sheet and place in the oven for 20-25 minutes, until the juices run clear when pierced with a knife. **HINT:** The extra prosciutto makes an excellent mid-cooking appetizer!



**2 Prep the ingredients:** Thinly slice the **garlic** and **remaining sage leaves**. Mince the **shallot**. Roughly chop the **tomatoes**.



**3 Cook the spinach:** Heat a drizzle of **olive oil** in a large pan over medium heat. Add the **garlic** and cook until fragrant, for about 30 seconds. Add the **spinach** to the pan and cook for 2-3 minutes, until wilted, adding a splash of water if necessary. Add the halved tomatoes and cook for another 1-2 minutes, until softened. Season with **salt** and **pepper** and set aside.



**4 Make the pan sauce:** Heat a drizzle of **oil** in the same pan you cooked the **spinach** in. Add the **shallot** to the pan and cook, tossing, 3-4 minutes, until softened. Add the sliced **sage** and cook for 30 more seconds, until fragrant. Stir in **½ cup water** and the **chicken stock concentrate**.

**5 Plate your dish:** Drizzle the **chicken** with the **pan sauce**. Serve with the **spinach** and **tomatoes** to the side. Enjoy!