

## Vignoles Chicken Saltimbocca



### Ingredients

- 1½ lbs thin chicken cutlets
- 4 slices prosciutto di Parma
- ¾ lb sliced mozzarella
- 3 sage leaves, chopped
- 2 tbsp extra virgin olive oil
- 3 tbsp butter
- 1 cup Liganore Winecellars Vignoles
- 1 Lemon juiced
- ½ cup flour

### Directions

1. Preheat the oven to 350°F
2. Pound the chicken cutlets until they are approximately ½ in thick
3. Sprinkle the cutlets with salt, pepper, and top with some chopped sage
4. Layer each cutlet with prosciutto first and then mozzarella
5. Roll the cutlets up, secure with a toothpick and dredge the rolls in flour
6. Heat olive oil and 1 tbsp of butter in a pan over medium heat
7. Brown each side (about 4-5min each side)
8. Place the browned chicken in a baking dish and set aside
9. Add Vignoles wine, lemon juice, and 2 tbsp of butter
10. Cook for about 6-7min, scraping the browned bits
11. Pour the sauce over the chicken and bake for 30min.