

Chicken Saltimbocca

with Roasted Potatoes, Spinach & Lemon Pan Sauce

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
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Ingredients



2 Boneless, Skinless Chicken Breasts



1 Shallot



1 bunch Sage



1 oz Salted Butter



3 oz Prosciutto



2 cloves Garlic



1 bunch Parsley



1/3 cup Chicken Bone Broth



3/4 lb Fingerling Potatoes



5 oz Baby Spinach



1 Lemon



2 Tbsps All-Purpose Flour

WHY WE LOVE THIS DISH

To make this rich and flavorful Italian chicken dish—perfect for wowing the dinner table for Mother's Day—you'll wrap chicken breasts with fragrant fresh sage leaves and prosciutto (a dried, salt-cured ham), then dredge it all in flour for a crispy, savory crust that blooms when seared in a hot pan.



Serve with Blue Apron wine that has this symbol
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"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise.
- Roughly chop the **parsley** leaves and stems.
- Quarter and deseed the **lemon**.
- Pick the **sage** leaves off the stems.
- Peel and roughly chop **2 cloves of garlic**.
- Peel and finely chop the **shallot**.



2 Roast & finish the potatoes

- Place the **halved potatoes** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 20 to 22 minutes, or until browned and tender when pierced with a fork.
- Transfer to a bowl and add the **chopped parsley** and the **juice of 2 lemon wedges**. Toss to combine; taste, then season with salt and pepper if desired.



3 Prepare the saltimbocca

- Meanwhile, pat the **chicken** dry with paper towels.
- Separate the **prosciutto** (removing the plastic lining between the slices).
- Lay **half the prosciutto** on a work surface, overlapping each slice by 1/2 inch. Top the center of the prepared prosciutto with **half the sage leaves**.
- Place the **seasoned chicken** on top of the sage. Fold the outsides of the prosciutto into the center of the chicken, pressing gently to seal.
- Repeat with the **remaining prosciutto, sage leaves, and seasoned chicken**.



4 Coat & cook the saltimbocca

- Place the **flour** on a large plate.
- Evenly coat the **prepared saltimbocca** in the **flour** (tapping off any excess).
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **coated saltimbocca**, sealed side down. Cook 7 to 8 minutes per side, or until browned and cooked through.*
- Transfer to a cutting board.
- Wipe out the pan.



5 Sauté the spinach

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic** and **chopped shallot**. Cook, stirring constantly, 1 to 2 minutes, or until softened.
- Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until wilted.
- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.



6 Make the pan sauce & serve your dish

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **broth** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until slightly thickened.
- Add the **butter** and the **juice of the remaining lemon wedges**. Cook, stirring frequently, 30 seconds to 1 minute, or until combined and the butter is melted. Turn off the heat. Taste, then season with salt and pepper if desired.
- Halve the **cooked saltimbocca** lengthwise.
- Serve the **finished saltimbocca** topped with the **pan sauce**. Serve the **finished potatoes** and **sautéed spinach** on the side. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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