



Chicken Saltimbocca

Ingredients:

4 boneless, skinless, preferably free-range chicken breasts, butterflied and pounded to 1/4" thick
4 pieces of thinly sliced provolone cheese
2 medium shallots, thinly sliced
3 garlic cloves minced
1 tablespoon drained capers
2 tablespoons chopped flat leaf parsley
1/2 cup white wine
1/2 cup chicken stock, preferably homemade
1 teaspoon sea salt
fresh ground pepper to taste
1 cup all-purpose flour for dredging
1/2 cup of any of The Olive Tree's Robust EVOO's that are high oleic, low FFA, high phenol with a throaty-peppery kick (400+ smoke point)

Preparation:

Heat olive oil in a skillet over medium-high heat. Season chicken with salt and pepper on both sides. Lay each breast out flat and lay a piece of cheese on each breast. Roll as tightly as possible. Being careful not to unroll each breast, dredge in flour. Add the breasts to the hot oil until golden-brown on all sides, once again turning carefully so as not to unroll the breasts. (Some cheese may ooze out of the ends of the roll and this is okay as long as it doesn't begin to burn in the oil) Once the breasts are golden brown, and have cooked through (about 5 minutes per side) and have lost their pinkness, remove to a plate and cover to keep warm. Drain off all but a couple tablespoons of olive oil from the pan. Place back over medium-high heat and add the shallot. Saute for approximately two minutes, scraping up any browned bits from the bottom of the pan. Add the garlic, saute for another minute, then add the wine, continuing to scrape up any frond from the bottom of the pan. Add the chicken stock and capers, continue to simmer until the sauce is reduced by half and slightly thickened. Taste and adjust the seasoning with additional salt and fresh ground pepper if desired. Add the breasts back to the pan, spooning sauce over the tops, to warm for another minute, and then serve sprinkled with flat leaf parsley over polenta or pasta, if desired.

Serves 4