



DIRECTIONS

- Season chicken cutlets on both sides with garlic powder and pepper. Do not use salt at this point.
- Place one slice of prosciutto and one of cheese over each cutlet.
- Place a few tablespoons of flour on a plate.
- Drench both sides of dressed cutlets in flour.
- Set aside.
- Place oil in a large nonstick sauté pan.
- When oil is hot, carefully place each cutlet, dressed side down, in pan.
- When bottom is golden, carefully turn each cutlet upside down.
- Be careful since cheese will be sticky.
- When other side is golden, add wine and immediately cover pan.
- Simmer on medium for a few minutes to allow alcohol to evaporate.
- Add both jars of sliced artichokes, liquid included.
- Gently stir and simmer uncovered on medium-low heat for 15-20 minutes, depending on size and thickness of meat.
- Half of the juices will evaporate but make sure to have enough liquid left to serve with meat.
- Adjust seasoning and, if needed, you can add a little sprinkle of salt.
- Serve hot.



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Chicken Saltimbocca with Artichokes

INGREDIENTS:

- 8 thin sliced chicken breast cutlets
- 8 thin slices of prosciutto (or speck)
- 8 thin slices of cheese (provolone, Swiss or dried mozzarella)
- 2 jars (12 Oz each) marinated sliced artichokes (do not drain!)
- 4 TBSPs olive oil
- 4 Oz white wine
- Salt, pepper and garlic powder to taste
- Flour for drenching



NONNA'S TIPS

- Prosciutto and cheese have plenty of salt so you may not need to add any additional salt at all. Also, the marinated artichokes have salt in their juice.
- You can substitute prosciutto with ham. Also, you can use any semi-hard cheese of your liking. I do not recommend soft cheeses like fresh mozzarella because it will totally melt.
- If you can only find small jars of marinated artichokes, use 4 instead of 2.