




Lazy Saltimbocca OBJ

 Aug 17, 2022



- 4 slices of prosciutto, cut into ¼ inch strips
- 1½ lbs chicken tenders, lightly floured
- 1½ cups chicken stock
- 1 cup LaBelle Winery Seyval Blanc Winemaker's Reserve
- ½ cup Limoncello
- 1 lemon, cut into discs
- 1 tsp dried sage
- Pepper & salt, to taste

Place Prosciutto in a skillet or sauté pan and brown in a small amount of olive oil. Remove from pan and reserve. Place chicken in the same pan and brown on all sides until slightly caramelized. Add stock, Seyval Blanc Winemaker's Reserve, lemons, limoncello, sage, salt & pepper and simmer until sauce reduces by 1/3. Add prosciutto back to pan. Serve with sauce over cooked egg noodles and enjoy with the remainder of the bottle of LaBelle Winery Seyval Blanc Winemaker's Reserve.

