Chicken Saltimbocca is made with pounded chicken breasts stuffed with prosciutto and sage in a light white wine sauce. Chicken Saltimbocca is a variation of the traditional Italian dish Saltimbocca, which typically features veal cutlets wrapped with prosciutto and sage. I order this dish all the time from my favorite Italian restaurant, but theirs is loaded with butter (butter makes everything taste soo good!). In this lighter adaptation, chicken breasts are used instead of veal, maintaining the essence of the dish while providing a lighter poultry alternative. Saltimbocca, the name of this Italian dish translates to “jump in the mouth” which is traditionally made with veal cutlets wrapped with prosciutto and sage, quickly cooked in butter and oil, and occasionally topped with melted cheese. Chicken Saltimbocca pairs well with various side dishes that complement its flavors and textures. Here are some options: Post a pic and mention @skinnytaste or tag #skinnytaste! Subscribe to my weekly email newsletter for a FREE and you'll get the latest meal ideas & new recipes every week! Please check the following to indicate you would like to receive emails from Skinnytaste. We use Mailchimp as our marketing platform. By clicking below to subscribe, you acknowledge that your information will be transferred to Mailchimp for processing. Learn more about Mailchimp's privacy practices here. You can unsubscribe at any time by clicking the link in the footer of our emails. Stay up to date wherever you are!