Chicken Saltimbocca made pounded chicken breasts stuffed prosciutto sage light white wine sauce Chicken Saltimbocca variation traditional Italian dish Saltimbocca typically features veal cutlets wrapped prosciutto sage order dish time favorite Italian restaurant loaded butter butter makes everything taste soo good lighter adaptation chicken breasts used instead veal maintaining essence dish providing lighter poultry alternative Saltimbocca name Italian dish translates “ jump mouth ” traditionally made veal cutlets wrapped prosciutto sage quickly cooked butter oil occasionally topped melted cheese Chicken Saltimbocca pairs well various side dishes complement flavors textures options Post pic mention skinnytaste tag skinnytaste Subscribe weekly email newsletter FREE 'll get latest meal ideas new recipes every week Please check following indicate would like receive emails Skinnytaste use Mailchimp marketing platform clicking subscribe acknowledge information transferred Mailchimp processing Learn Mailchimp 's privacy practices unsubscribe time clicking link footer emails Stay date wherever