chicken saltimbocca made pound chicken breast stuf prosciutto sage light white wine sauc chicken saltimbocca variat tradit italian dish saltimbocca typic featur veal cutlet wrap prosciutto sage order dish time favorit italian restaur load butter butter make everyth tast soo good lighter adapt chicken breast use instead veal maintain essenc dish provid lighter poultri altern saltimbocca name italian dish translat “ jump mouth ” tradit made veal cutlet wrap prosciutto sage quickli cook butter oil occasion top melt chees chicken saltimbocca pair well variou side dish complement flavor textur option post pic mention skinnytast tag skinnytast subscrib weekli email newslett free 'll get latest meal idea new recip everi week pleas check follow indic would like receiv email skinnytast use mailchimp market platform click subscrib acknowledg inform transfer mailchimp process learn mailchimp 's privaci practic unsubscrib time click link footer email stay date wherev