

CHICKEN SALTIMBOCCA

with creamy polenta and a tomato and caramelised onion sauce



PREPARATION TIME 15 Minutes

COOKING TIME 30 Minutes

SERVES 4

INGREDIENTS

4 skinless chicken breast fillets, trimmed
2 tablespoons basil pesto dip
8 fresh sage leaves
4 long slices prosciutto
Olive oil spray
400g jar Providore Series Vine Ripened Tomatoes With Caramelised Baby Onions sauce
1 litre reduced fat milk
2 bay leaves
2/3 cup polenta
1/3 cup freshly grated parmesan cheese
Fresh sage leaves, for garnish

METHOD

Using a sharp knife, butterfly chicken fillets open and lay flat. Spread each with pesto dip before folding back into shape. Place 2 sage leaves on each fillet and wrap with prosciutto to encase sage leaves.

Spray chicken fillets with oil and brown well in a hot frypan until golden. Transfer chicken to a 30cm x 20cm non-metallic ovenproof baking dish. Spoon **Providore Series** sauce around chicken. Cover baking dish with foil and bake at 180°C for 15 minutes. Remove foil and bake for a further 10 minutes or until chicken is cooked through. Rest for 5 minutes.

Meanwhile, combine milk and bay leaves in a saucepan and bring to a gentle simmer. Remove bay leaves and season to taste. Whisk in the polenta in a thin stream, stirring continuously until polenta thickens. Boil gently for a further 2-3 minutes, stirring continuously. Stir in the cheese.

Slice chicken and serve on a bed of polenta, accompanied with tomato sauce, garnished with sage leaves.

TIP

Use smaller chicken fillets, weighing approximately 200g each and ensure that the baking dish you use isn't too large. Chicken will need to fit snugly in it so that sauce doesn't evaporate during cooking.