



Speck WRAPPED CHICKEN SKEWERS

makes 10

- 10 bamboo skewers
- 1lb chicken breasts, boneless and skinless
- 14 sage leaves, large
- 5 slices Soleterra d'Italia speck
- ¼ cup dry white wine
- 3 cubes cold butter

Slice the chicken breasts into 10 half-inch-thick strips. Lightly season the chicken with salt and pepper and place a sage leaf on each strip.

Cut the speck slices in half crosswise and wrap each chicken strip with a piece of speck. Carefully weave the chicken onto the skewers and cook in a non-stick pan on medium heat 4-6 minutes per side.

Once fully cooked, remove the skewers from the pan and set them aside. Deglaze the pan with wine, remove from heat and add butter. Julienne the remaining sage leaves and add them to the pan. Swirl the pan until the sauce blends, pour over the skewers and serve.



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