



Everything
But The Chef

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WK23
2015



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Chicken Saltimbocca with Sautéed Spinach Lentils

Everybody's doing a brand new dance now... C'mon baby do the saltimbocca! Saltimbocca is a Minogue family favourite. It's normally made with veal, but better the devil you know, so we've used chicken breast and indulgent pancetta, and served it up with crispy potatoes and hearty lentils. Yum!

 **Prep:** 10 mins
Cook: 20 mins
Total: 30 mins

 level 2

 pantry items



Pancetta



Potatoes



Chicken Breast



Sage



Garlic



Lentils



Baby Spinach



Lemon

2P	4P	Ingredients
450 g	900 g	potatoes, sliced into thin rounds
1 tbs	2 tbs	olive oil *
1 tbs	2 tbs	butter *
1 bunch	2 bunches	sage leaves
4 slices	8 slices	pancetta
1 fillet	2 fillets	chicken breast, butterflied & tenderised
1	2	garlic clove, peeled & crushed
1 tin	2 tins	lentils, drained & rinsed
140 g	280 g	baby spinach, washed
1	2	lemon, juiced

⊕ May feature in another recipe

* Good to have at home

Nutrition per serving

Energy	2420	Kj
Protein	32.9	g
Fat, total	28.2	g
-saturated	10.6	g
Carbohydrate	44.9	g
-sugars	2.6	g
Sodium	1120	mg

Measuretool

0 cm	1 cm	2 cm



1 Preheat oven to **220°C/200°C** fan-forced.

2 Place the **potatoes** on a lined baking tray with half of the **olive oil**, **salt** and **pepper**. Place them into the oven for **15 minutes** or until golden.

3 In a large frying pan heat the **butter** over a medium-high heat and fry the **sage leaves** until crispy, then remove from the pan. Layer up your saltimbocca by starting with a slice of **pancetta** on the bottom, topped with a piece of **chicken**, some of the sage leaves, and then another piece of pancetta. Cook in the same pan for **4 minutes**. Turn carefully and cook for another **4 minutes**, or until chicken is cooked through, then transfer to a plate and cover with foil to keep warm.

4 In the same frying pan, add the remaining olive oil and **garlic** and fry for **2-3 minutes** or until fragrant. Stir in the **spinach** for **1-2 minutes** or until it begins to wilt. Add the **lentils** and **lemon juice** and fold gently until warmed through.

5 Divide the potato slices among plates, then top with the spinach lentils and the chicken saltimbocca.

Tip To tenderise the butterflied chicken, bash it with a meat mallet or rolling pin. This is an important step to ensure your chicken cooks evenly in the allocated time.

Did you know? Saltimbocca is Italian for “jumps in the mouth” - and what a fitting name it is!

