

# Roman Chicken

Father Mark A. Latcovich  
Rector - President  
St. Mary and Borromeo Seminaries

Cut the three large chicken breasts into 6 pieces and add salt and pepper to taste. Take two sage leaves and place them on each breast. Wrap each breast with two slices of the ham so that it fits around the entire piece of chicken and the sage. Sauté the wrapped breasts in a skillet with a little olive oil for about 3 minutes on each side and place in baking dish. Deglaze the pan with the white wine and a tablespoon of zest of the lemon, as well as the juice from the lemon for about 6 minutes. Pour sauce over chicken and bake in a 350 degree oven for about 25 minutes. Serve on a platter with sauce and garnish with fresh sage sprigs.

## NORTHEAST OHIO **Catholic** RECIPES

### Ingredients

**3 whole deboned, skinless chicken breasts**  
**Fresh sage**  
**½ pound of prosciutto (Parma ham -- sliced thin)**  
**1 lemon**  
**1¼ cups of white wine**  
**Fresh ground pepper**  
**Salt to taste**

