



Sweet Memories Cooking

Saltimbocca Cacio & Pepe

Cacio e Pepe

Ingredients

1 lb. spaghetti
½ lb. Ricotta Cheese
½ cup Pecorino Romano Cheese
2 Tbsp. Fresh Ground Black Pepper and Salt

Directions

Bring a pot of water to a boil, add a palmful of salt and cook the spaghetti according to package directions. Drain the spaghetti but keep 2 cups of the pasta water

In a large serving bowl, mix the cheese and pepper reserving ½ of the pecorino to sprinkle on top just before serving. Add pasta water ½ cup at a time until you have created a creamy sauce. Add the drained pasta and mix thoroughly. Top with the reserved cheese and a bit more pepper.

Chicken Saltimbocca

Ingredients

4 chicken cutlets
4 slices prosciutto
1 cup flour
1/4 cup olive oil
2 tablespoons butter (divided)
2 shallots (peeled, thinly sliced)
1 cup chicken stock
1/2 lemon (juiced)
1/4 cup parsley (finely chopped)
Kosher salt and freshly ground black pepper



Directions

Cover cutlets with a piece of plastic wrap. Pound to 1/4-inch thickness. Season each cutlet with salt and pepper and lay one slice of prosciutto over each piece and fold in half like a book. Secure the two sides with a toothpick.

Place flour in a large shallow baking dish and season with salt and pepper. Dredge each cutlet in the seasoned flour.

In a large sauté pan, heat the olive oil and 1 tablespoon of butter over medium-high heat. Add the cutlets and cook until golden brown on both sides, about 6 minutes per side. Once you have flipped the turkey cutlets, add the shallots to the sauté pan and season with salt and pepper. Cook until the shallots have started to caramelize. Add the chicken stock and cook over high heat until reduced by half. Swirl the lemon juice, remaining butter and season with salt and pepper. Garnish with a drizzle of olive oil and parsley. Serve.