

Saltimbocca alla Romana

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-veal-saltimbocca-recipe>

Ingredients:

- 4 pieces prosciutto Thinly Sliced, Cut In Half Crossways
- 8 slices veal Thin, Scaloppine
- 8 sage leaves Large Fresh, Washed Carefully And Patted Dry
- 4 tablespoons butter Dived In Half
- 1 tablespoon olive oil
- 1/2 cup chicken stock
- 1 cup white wine

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 40 milligrams
4. Fat: 18 grams
5. Fiber: 4 grams
6. Protein: 5 grams
7. SaturatedFat: 9 grams
8. Sodium: 340 milligrams
9. Sugar: 1 grams

Thank you for visiting our website. Hope you enjoy Saltimbocca alla Romana above. You can see more 16 italian veal saltimbocca recipe Taste the magic today! to get more great cooking ideas.