



**POLLO AL LIMONE E SALVIA
(CHICKEN WITH LEMON AND SAGE)**

Ingredients:

Serves four people

- 4 Slices of chicken breasts
- 1 lemon
- 5/6 Sage leaves
- 2 Cloves of garlic
- Salt and Pepper
- Extra Virgin Olive Oil
- Flour
- ½ cup of white wine

Directions:

Dredge the slices of chicken breasts in flour.

Brown halved cloves of garlic, zest of the lemon and the sage leaves in extra virgin olive oil for a few minutes.

Add the slices of chicken breasts, seasoned with salt and pepper. Cook until the moisture is absorbed. Then add the juice of the lemon and white wine, continuing to cook for ten to fifteen minutes until the chicken is thoroughly cooked.

Serve hot.