

## *Prosciutto Wrapped Chicken with Sage*

**Serves 4**

**Ingredients:**

- 4 (6-8 ounce) boneless, skinless chicken breasts
- 8 thin slices (3 ounces) prosciutto
- 1 tablespoon olive oil
- fresh sage + salt + pepper
- 1 lemon
- 4 tablespoons unsalted butter

**Directions:**

1. Preheat oven to 400°F.
2. Trim chicken, pat dry with paper towels, and season with salt & pepper.
3. Slightly overlap two slices of prosciutto on cutting board and lay 1 chicken breast in center; fold prosciutto over chicken. Repeat with remaining prosciutto and chicken.
4. Heat oil in 12-inch skillet over medium-high heat until just smoking. Place chicken in skillet and cook until lightly browned on both sides, 6 to 8 minutes. Transfer chicken to rimmed baking sheet and bake until it registers 160°F, about 10-12 minutes. Transfer chicken to platter and keep warm.
5. Mince 2 teaspoons sage and squeeze juice from lemon into a small bowl.
6. Melt butter in same skillet over medium-high heat, until butter is browned and has a nutty aroma, about 1½ minutes. Off heat, stir in sage and let sit until fragrant, about 1 minute. Stir in 1 teaspoon lemon juice, pinch of salt and 1/8 teaspoon ground pepper. Drizzle sauce over chicken and serve.

Source: America's Test Kitchen Six-Ingredient Recipes

**Serves 4**

**Ingredients:**

- 2 teaspoons sesame oil
- 1 cup long-grain rice + 1½ cups water+ ½ teaspoon salt
- 12 ounces cooked chicken sausage
- 1 each red and green bell peppers
- 2 cups fresh pineapple chunks
- ½ cup Hoisin sauce

**Directions:**

1. Heat oil in medium saucepan over medium heat until shimmering. Add rice and cook, stirring constantly, for 1 minute.
2. Stir in 1½ cups water and ½ teaspoon salt and bring to a boil. Reduce heat to low and simmer, cover, and cook until liquid is absorbed, about 15 minutes. Remove from heat, and let sit, covered, until tender, about 15 minutes longer. Fluff rice with fork; cover to keep warm.
3. Heat broiler. Line rimmed baking sheet with aluminum foil. Cut sausage into 1-inch chunks; core bell peppers and cut into 1-inch pieces. Thread sausage chunks, bell pepper pieces, and pineapple chunks onto eight 12-inch metal skewers.
4. Place skewers on prepared sheet and brush with hoisin sauce. Broil skewers, turning occasionally, until bell pepper pieces and pineapple chunks are softened and lightly browned, 10 to 15 minutes. Serve with rice.

Source: America's Test Kitchen Six-Ingredient Recipes

**Ingredients:**

**Serves 4**

- 4 ounces salt-and-vinegar kettle-cooked potato chips
- 4 (6-ounce) center-cut skinless salmon fillets
- 2 tablespoons plus ½ teaspoon Dijon mustard
- 2 lemons
- 2 tablespoons extra-virgin olive-oil
- 6 ounces (6 cups) mesclun greens with herb mix

**Directions:**

1. Heat oven to 450°F.
2. Crush potato chips to coarse crumbs and transfer to a shallow dish.
3. Pat salmon dry . Brush each filet with ½ tablespoon mustard and season with salt and pepper.
4. Evenly coat salmon with potato chip crumbs and press gently to adhere.
5. Place filets on rimmed baking sheet lined with foil and bake until salmon is crumbs are golden and center of salmon is still translucent when checked with tip of paring knife and registers 125°F for medium rare, about 12-14 minutes.
6. Meanwhile, squeeze juice from one lemon into a small bowl can cut remaining lemon into wedges. Whisk 1 tablespoon lemon juice, remaining ½ teaspoon mustard, 1/8 teaspoon salt and 1/8 teaspoon pepper together in a large bowl. Whisking constantly, drizzle in oil. Add mesclun greens to bowl and toss gently to coat.
7. Serve salmon with salad and lemon wedges.

Source: America's Test Kitchen Six-Ingredient Recipes