

STAY SAFE. STAY ENGAGED.

# STAYCONNECTED

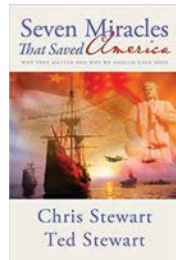
## Book Recommendation

### Seven Miracles That Saved America

By Chris Stewart and Ted Stewart



*Recommended by Jerilynn Hallett*  
Executive Assistant to Ray Sclafani at ClientWise



## Binge TV Recommendation

### Killing Eve - Hulu



*Lindsey Presley*  
Relationship Manager at ClientWise



## Website Recommendation

### First We Feast - firstwefeast.com



*Recommended by Beth Morretta*  
Senior Project Manager at ClientWise



## Recipe Recommendation

### Sauteed Chicken Breasts with Crispy Prosciutto, Spring Peas and Marsala Cream Sauce



*Courtesy of Spencer Wright*  
Executive Chef at Plain & Fancy

4 four once boneless, skinless chicken breasts  
1 medium shallot, minced  
4 thin slices of prosciutto, cut into thin strips  
2 tbsp. dry marsala wine  
1 cup heavy cream  
½ cup spring peas  
(frozen may substitute fresh, thaw first)  
2-3 fresh sage leaves, minced finely  
3 tbsp. vegetable oil  
Flour for dredging (approx. 1 cup)  
Salt and pepper to taste

Season chicken breast with salt and pepper. Dredge in flour and shake off excess. In a medium sauce pan, cook the chicken in oil over medium heat until lightly browned. Remove chicken and set aside. In the same pan, add prosciutto and cook for 2-3 minutes until it begins to crisp. Add shallots and cook for another 1-2 minutes. Add marsala wine, scraping the bottom of the pan to lift up fond. Add the cream and chicken. Cook until the chicken is cooked through, approximately 5-6 minutes. Add peas and sage. Adjust salt & pepper to taste.

## Interview Recommendation

### Interview of Elon Musk - Joe Rogan Experience



*Recommended by Lisa Lordi*  
Graphic Designer and Instructor

