

STAY SAFE. STAY ENGAGED.

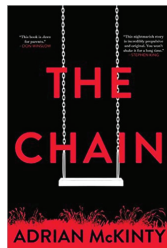
STAYCONNECTED

Book Recommendation THRILLING

The Chain by Adrian McKinty



Recommended by Jerilynn Hallett
Executive Assistant & Team
Project Coordinator



Binge TV Recommendation FASCINATING

The Staircase - Netflix



Recommended by Stacey Sheridan
Director of Strategic Partnerships & Innovation,
Senior Business Consultant



Podcast Recommendation SMART

Intelligence Squared



Recommended by Sophia Harbas
Director of Coaching Services



Recipe Recommendation DIVINE

Sautéed Chicken Breasts With Crispy Prosciutto, Spring Peas and Marsala Cream Sauce



Courtesy of Spencer Wright
Executive Chef at Plain & Fancy

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

Season chicken breasts with salt and pepper. Dredge in flour and shake off excess. Cook over medium heat in oil until lightly browned, in a medium saute pan. 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, scraping the bottom of the pan to lift up fond. Add cream and chicken. Cook until chicken is cooked through, approximately 5-6 minutes. Add peas and sage. Adjust salt and pepper to taste.

Servings: 4

App Recommendation TRIMMING

Peloton App - 90 Day Free Trial



Recommended by Lindsey Presley
Relationship Manager



clientwise.com

clientwise.com/blog

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