

Chicken Saltimbocca with Crunchy Pea Salad

4 SERVINGS Saltimbocca literally translates to "jumps in your mouth." The combination of prosciutto and sage is a classic that pairs with just about anything.

- 2 8-oz. skinless, boneless chicken breasts
- 3 large eggs, beaten to blend
- 2 cups panko
- ¾ cup all-purpose flour
- Kosher salt
- 8 sage leaves
- 4 thin slices prosciutto
- 2 cups vegetable oil
- 4 scallions, very thinly sliced on a diagonal
- 8 oz. sugar snap peas, strings removed, thinly sliced
- ½ cup mint leaves, torn if large
- 2 tsp. finely grated lemon zest
- 1 Tbsp. fresh lemon juice
- 1 Tbsp. extra-virgin olive oil
- Flaky sea salt
- Lemon wedges (for serving)

Place a chicken breast on a cutting board. Holding a knife parallel to board and working along a long side, cut through center of breast until you are ½" from the other side. Open like a book and place butterflied breast between 2 sheets of plastic wrap. Gently pound as thin as possible without tearing meat—about ¼" thick and 8" wide is ideal. Repeat with remaining breast.

Place eggs, panko, and flour in separate shallow bowls (cake pans or pie plates work great). Season cutlets lightly with kosher salt. Working with 1 cutlet at a time, press 2 sage leaves onto both sides of meat. Wrap 2 pieces of prosciutto around each cutlet. Dredge in flour, shaking off excess. Dip in eggs, letting excess drip back into bowl. Coat in panko, pressing lightly to help it adhere, then shaking off excess. Place cutlets on a rimmed baking sheet.

Heat vegetable oil in a large skillet over medium-high until very hot (an instant-read thermometer should register 350°–375°). Carefully lower 1 cutlet along the side of the skillet closest to you and let it slide into oil so it's lying flat. Swirl oil in skillet carefully so that cutlet is submerged and cook just until bottom side is golden brown, about 2 minutes. Using tongs, carefully turn and cook until golden brown on the other side, about 2 minutes. Transfer to a wire rack; season with kosher salt. Let sit 5 minutes. Repeat with remaining cutlet.

Toss scallions, peas, mint, lemon zest and juice, and olive oil in a medium bowl; season with kosher salt. Arrange cutlets on a platter and top with pea salad. Sprinkle with sea salt; serve with lemons.

Roast Chicken Thighs with Peas and Mint

4 SERVINGS Leave the chicken uncovered when it goes into the oven so the skin crisps up while cooking.

- 6 skin-on, bone-in chicken thighs (about 2½ lb. total)
- 1 Tbsp. ground coriander
- Kosher salt
- 2 Tbsp. extra-virgin olive oil
- 3 large leeks, white and pale green parts only, sliced ½" thick
- 4 garlic cloves, thinly sliced
- 5 2x1" strips lemon zest
- 2 bay leaves
- ⅓ cup dry white wine
- 1½ cups low-sodium chicken broth
- 1 cup fresh (or frozen, thawed) peas
- 1 cup mint leaves, torn if large

Preheat oven to 350°. Pat chicken thighs dry; sprinkle flesh side with coriander. Season generously all over with salt.

Heat oil in a large high-sided or cast-iron skillet over medium. Cook chicken, skin side down, undisturbed, until thighs release easily from pan, about 4 minutes. Continue to cook, scooting chicken around occasionally for even browning, until golden brown, about 5 minutes more. Transfer chicken to a plate.

Pour out all but 2 Tbsp. fat from skillet and return to medium heat. Add leeks and garlic and cook, stirring occasionally, until slightly softened, about 3 minutes. Add lemon zest and bay leaves and cook, stirring, until fragrant, about 20 seconds. Pour in wine, scraping up any brown bits stuck to bottom of pan with a wooden spoon. Cook until wine is almost completely evaporated, about 3 minutes. Add broth and bring to a simmer. Return chicken to skillet, arranging skin side up. Transfer skillet to oven; roast chicken until cooked through and juices run clear when poked with a paring knife, 15–20 minutes. Transfer chicken to a plate.

If using fresh peas, cook in same skillet over medium heat until tender and bright green, about 3 minutes. If using frozen, cook just until warmed through, about 1 minute. Toss in mint; season with more salt if needed. Arrange vegetables and chicken in a large shallow bowl or on a platter.