



MOLTO *delizioso*

These irresistible Italian dishes are ideal for an alfresco lunch

CHICKEN SALTIMBOCCA WITH ROASTED GRAPES SERVED WITH HERBED LINGUINE

(Serves 4)

CHILLED

- 4 chicken fillets
- 4 slices Parma ham
- 45g butter

FRESH

- 8–12 fresh sage leaves
- 1 head garlic
- 200g grapes
- juice and zest of 1 lemon, plus wedges to serve

- 60g Parmesan cheese
- 45ml fresh basil

STORE CUPBOARD

- 45ml olive oil
- 15ml balsamic vinegar
- 400g linguine
- salt and milled black pepper
- 80g cooked artichoke hearts
- salt and milled black pepper
- 15ml Marsala or dry sherry (optional)
- 80ml chicken stock