

Taste of Home



Best Veal Scallopini

★★★★☆

I found the original version of this dish in a magazine and adjusted it to suit our family's tastes. Delicate fine-textured veal requires only a short cooking time, something that makes this simple entree even more attractive.

TOTAL TIME: Prep/Total Time: 25 min.

YIELD: 2 servings.

Ingredients

2 veal cutlet (about 4 ounces each)

2 tablespoons all-purpose flour

Salt and pepper to taste

3 tablespoons butter, divided

1 tablespoon olive oil

1/4 pound fresh mushrooms, thinly sliced

1/3 cup chicken broth

2 teaspoons minced fresh parsley

Directions

1. Flatten cutlets to 1/8-in. thickness. In a resealable plastic bag, combine the flour, salt and pepper. Add veal; seal bag and shake to coat evenly. In a skillet, heat 2 tablespoons butter and oil. Add veal; cook over medium heat for about 1 minute on each side or until juices run clear. Remove and keep warm.
2. Add mushrooms to skillet; cook and stir for 2-3 minutes or until tender. Spoon over veal. Stir broth into skillet, stirring up any browned bits. Add parsley and remaining butter; cook and stir 2 minutes longer or until slightly thickened. Pour over veal and mushrooms.

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