

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS LIST FOR THE VEAL CHOP MILANESE-

1 Prairie Street Prime
Kosher USDA Veal Chop

AP Flour

Panko breadcrumbs 3
Eggs

1 tablespoon water

¼ cup fresh parsley,
finely chopped

1 teaspoon ground black
pepper

1 tablespoon kosher salt

1 tablespoon extra virgin
olive oil

3 tablespoons avocado
oil

1 tablespoon vegan
parve non-dairy butter

1 cup arugula

5 cherry tomatoes,
halved

1 red globe radishes,
thinly sliced

1 teaspoon vegan
parmesan cheese

TO PREPARE THE VEAL CHOP MILANESE

- 1 Over a thick cutting board place the veal chop between two sheets of plastic wrap. Using the flat side of meat tenderizer, carefully pound out the veal to make the chop about ¼ inch thick. Once thinned out, discard plastic wrap and place the veal chop on a wire rack.
- 2 Setup your breading station with three large baking dishes in this order: AP flour, beaten eggs with water, and panko breadcrumbs with fresh parsley.
- 3 Season both sides of your veal chop with Kosher salt and ground pepper, then move down your breading station ensuring you coat each side evenly with flour, egg wash, and seasoned panko breadcrumbs. Place the breaded veal chop back onto the wire rack.
- 4 Heat a large skillet and with your avocado oil over a medium flame. Once hot, add your breaded veal chop, basting the oil periodically and allowing the crust to gently turn golden. Add your vegan parve non-dairy butter to the pan and continue to baste. Flip your veal chop when the crust on one side is golden. Remove your veal chop when both sides are golden. Allow to rest on your wire rack.
- 5 Prepare the salad by combining sliced radish, halved cherry tomatoes, and baby arugula. Dress with lemon juice, extra virgin olive oil, a pinch of Kosher salt and ground pepper.

INGREDIENTS FOR RANDY'S SECRET SCHMEAR-

3/4 cup vegan
mayonnaise

1 teaspoon capers,
rinsed and finely minced

1 tablespoon dijon
mustard

1 tablespoon fresh
tarragon, finely minced

½ shallot, finely minced

½ lemon, zest and juice

1 teaspoon ground black
pepper

1 tablespoon kosher salt

TO PREPARE THE ROASTED PEPPER AND AVOCADO SALSA

1

To your vegan mayonnaise add your finely minced shallot, tarragon, capers, dijon mustard, pinch of Kosher salt and ground pepper, and lemon zest and juice. Mix thoroughly.

2

Serve your Prairie Street Prime Kosher USDA Veal Chop Milanese atop Chef Randy's Secret Schmear and with the arugula salad.

Bon appetit!