

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS LIST FOR STUFFED VEAL POCKET WITH RICE PILAF

1 Prairie Street Veal
Breast Pocket - Bone In

1 lb stuffing of choice
(we used cooked rice
pilaf with sauteed
mushrooms)

2 tbsp dijon mustard

1 tbsp fresh parsley

1 cup kosher marsala
wine

Kosher salt

Black pepper

PREPARATION

- 1 Preheat your oven to 375°F.
- 2 Start with your Veal Breast Pocket - Bone In in your roasting pan and fill both pockets with your stuffing of choice.
- 3 Once stuffed, spread your dijon mustard all over the top fat of the veal and then season with coarse kosher salt, ground black pepper, and chopped parsley.
- 4 To your pan, add the kosher marsala wine (or sweet kosher wine).

COOK

- 1 Place your stuffed veal breast in the preheated oven uncovered for approximately 90 minutes.
- 2 You will want to begin taking its internal temperature at about an hour in.

PLATING

- 1 While the veal is resting, use the leftover juices in the pan to make a quick and delicious pan sauce by adding a touch more kosher wine.
- 2 Slice your Stuffed Veal Breast in approximately 1"-2" slices and serve on a large platter with the pan sauce drizzled over top.

Bete'avon!