

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS YOU'LL NEED -

2 Prairie Street Co. Veal Rib Chops

½ teaspoon kosher salt, plus more to taste

Freshly ground black pepper

½ cup flour

¼ cup olive oil

1 large shallot, chopped

3 cloves garlic, minced

½ cup dry kosher white wine, like Chardonnay

¼ cup low-sodium chicken stock

8 ounces cremini mushrooms, sliced

½ teaspoon dried oregano

1 pint cherry tomatoes, halved

Parsley, finely chopped for garnishing

## Preparation

- 1 Prepare your veal cutlets from the Veal Rib Chop. First, remove the chop from the bone and then filet each chop in half. Placing the veal between two sheets of plastic wrap, use the flat side of your mallet to gently pound the chops into ¼ inch thick cutlets. You will finish with four thin pieces of veal.
- 2 Next, prepare your dredge for the cutlets. Lay cutlets out on a flat surface and season with ½ teaspoon kosher salt and freshly ground black pepper. Place flour in a shallow dish and dredge cutlets in flour, being sure to shake off excess flour and set aside.

## Cook

- 3 In a large, heavy bottom skillet, heat your olive oil over medium-high heat. Without overcrowding the skillet, place cutlets in the pan and brown on each side until they are light and golden, about one minute per side. Transfer cutlets to a plate and set aside.
- 4 Make your pan sauce by reducing the heat to medium. Add your shallots and sauté for about two minutes until they are tender. Next, add your garlic and sauté another one to two minutes. Add your wine, stock, mushrooms, oregano, and more salt and pepper to taste. Stir the pan sauce mixture, being sure to scrape up any browned bits from the bottom of the pan. Cook for another three to four minutes, until the mushrooms begin to wilt and the mixture is slightly reduced. Once reduced, add your cherry tomatoes and continue to simmer for another two to three minutes so the tomatoes will begin to soften.
- 5 To finish your scallopine, return your browned veal cutlets to the pan, spooning your sauce over the cutlets. Bring everything to a simmer and cook for about four to five minutes or until sauce is thickened (adjusting your heat if necessary). When finished, remove from heat.

## **Plating**

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Plate each serving of your Veal Scallopine over sautéed spinach or your choice of pasta or mashed potatoes. Spoon extra sauce over the top and garnish with chopped parsley.

Bete'avon!