



# Recipes

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### VEAL CHOPS WITH MUSHROOMS AND TOMATOES

**Serves:** 4

**Ingredients:**

- 4 tbs olive oil
- 2 large garlic cloves, chopped
- 3/4 tsp chopped fresh rosemary
- 12 ozs mushrooms, sliced
- 12 ozs plum tomatoes, seeded, chopped
- 1 pound thin veal cutlets
- All purpose flour
- 1 cup canned low-salt chicken broth
- 1/2 cup dry white wine

**Directions:**

- Heat 2 tablespoons oil in heavy large saucepan over medium-high heat. Add garlic and rosemary; stir 30 seconds. Add mushrooms. Cover pan and cook 5 minutes, stirring occasionally. Uncover and sauté until mushrooms are golden brown, about 5 minutes longer. Add tomatoes and cook until softened, about 5 minutes. Set aside.
- Sprinkle veal with salt and pepper. Dust with flour. Heat 1 tablespoon oil in heavy large skillet over medium-high heat. Add half of veal. Sauté until brown and cooked through, about 2 minutes per side. Transfer veal to platter; tent with foil to keep warm. Repeat with remaining 1 tablespoon oil and veal.
- Add broth and wine to same skillet. Boil until reduced by half, scraping up browned bits, about 4 minutes. Add mushroom mixture and stir to blend. Season sauce to taste with salt and pepper; spoon over veal and serve.