

Veal with Fire Roasted Peppers & Mushrooms



Submitted by: Joe Immordino

Ingredients

- 1 Pound Veal Cutlets, Thinly sliced
- Salt and Black Pepper
- Flour for dredging 3 Tablespoons
- Extra Virgin Olive Oil
- 1 Medium Onion cut into a 1/4-inch dice
- 2 Cloves Garlic, sliced
- 8 oz. Baby Portobello Mushrooms
- 1-12 oz. Jar Fire Roasted Peppers, drained
- 3/4 Cup Dry White Wine
- 1 Cup Chicken Broth
- 2 Tablespoons Butter
- Fresh Basil (optional with pasta)
- Parmesan Cheese (optional with pasta)

Directions

- Place the cutlets between two pieces of plastic wrap and pound the cutlets to 1/4-inch thick. Transfer to a plate and season each cutlet with salt and pepper.
- Dredge each cutlet in the flour and shake off the excess.
- Put a large sauté pan over a medium-high flame and heat 2 tablespoons of the oil until shimmering. Cook the cutlets in batches searing them for about 1 minute on each side, do not overcook. Transfer to a plate.
- In the same pan add the remaining oil. Add the onions and sauté until soft, about 5 minutes. Add the garlic and mushrooms and peppers, wine and broth. Cook until soft, about 4-5 minutes. Add in the butter and return the cutlets to the pan. Cook for 2-3 minutes and serve immediately with crusty bread.
- Can also be served over your favorite pasta. Follow cooking instructions of pasta, drain well, plate the pasta, add Veal and Peppers over pasta, top with chopped basil and parmesan cheese