

Veal Parmigiana



PREPARATION TIME
35 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
focaccia



Since veal is one of the most expensive meats available, it may not fit into your weekly budget often. Instead, use skinless, boneless chicken breasts for an equally flavorful dish at a much lower cost.

SHOPPING LIST

- tomatoes • tomato paste
- mozzarella • veal • fresh basil
- Parmesan cheese

ON HAND

- onion • garlic • oil • oregano
- bread crumbs • eggs • bay leaf

INGREDIENTS

- 1/2 cup vegetable oil, divided
- 1 small onion, chopped
- 1 clove garlic, crushed
- 3 (15-ounce) cans chopped tomatoes
- 1 (6-ounce) can tomato paste
- 1 teaspoon chopped fresh basil
- 1/2 teaspoon dried oregano
- 1 bay leaf
- 6 (4-ounce) veal cutlets
- 2 eggs, beaten
- 1/2 cup seasoned bread crumbs
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese, divided

SERVES **6**

COOKIN'
Xpress

- The breading will stick to the veal better if you chill the breaded cutlets in the refrigerator before sautéing.

Make Ahead

Prepare the sauce through step 2 up to 8 hours ahead. Refrigerate until ready to use.

♦ VARIATION

Trimmed pork cutlets make a tasty alternative in this Italian classic.

- 1** Preheat oven to 400°F. Grease a large baking dish. Heat 2 tablespoons oil in a large skillet over medium-high heat; add onion and garlic. Cook until tender, about 5 minutes.



- 2** Stir undrained tomatoes and tomato paste into skillet. Add basil, oregano and bay leaf; mix well. Simmer, stirring frequently, for 20 minutes. Discard bay leaf.

- 3** Pound veal between sheets of waxed paper to 1/4-inch thickness. Dip in egg and coat with bread crumbs. Sauté in remaining oil, turning once, until browned, about 5 minutes; drain.



- 4** Layer tomato mixture, veal, mozzarella and 1/4 cup Parmesan in prepared baking dish. Bake until browned and bubbly, about 15 minutes. Sprinkle with remaining Parmesan before serving.