

Veal Piccata



PREPARATION TIME

5 minutes



COOKING TIME

10 minutes



PERFECT PARTNER

buttery noodles



This classic sauce—a trio of butter, lemon and parsley—can be used to enhance other types of meat when veal is too pricey.

Try chicken, turkey or pork cutlets for a new twist.

SHOPPING LIST

- veal cutlets • lemon juice
- fresh parsley

ON HAND

- butter • olive oil • flour
- salt • pepper

Veal Piccata

INGREDIENTS

- 2 tablespoons melted butter
- 2 tablespoons olive oil
- 1/3 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 4 veal cutlets (6 ounces each)
- 1/4 cup lemon juice
- 2 tablespoons minced fresh parsley

SERVES **4**

COOKIN' *Express*

• What's the secret to juicing lemons quickly? Select lemons with the thinnest skins. They will yield more juice than the thick-skinned variety.

Make Ahead

You can coat the veal in step 2 up to 4 hours ahead. Refrigerate until ready to use.

VARIATION

For a restaurant-style entrée, add 1 minced clove of garlic to the skillet in step 1 and 1 tablespoon capers in step 4.

1 Heat butter and olive oil in a large skillet over medium-high heat.



2 Meanwhile, combine flour, salt and pepper in a shallow dish. Coat both sides of veal with flour mixture.

3 Add veal to skillet. Cook, turning once, until browned on both sides, about 3 minutes. Remove from skillet; set aside.



4 Add lemon juice and parsley to skillet. Stir quickly, scraping bottom of skillet. Return veal to skillet; cook for 1 minute, basting with pan juices.