

# *Veal with Chive-Mushroom Sauce*



PREPARATION TIME  
15 minutes



COOKING TIME  
10 minutes



PERFECT PARTNER  
broccoli florets



Fresh veal is a costly meat. Using cube steaks instead of veal will give you a great entrée but at a budget price. Just increase the cooking time by 5 minutes per side for the steaks.

## SHOPPING LIST

- veal cutlets • mushrooms
- fresh parsley • fresh chives
- lemon

## ON HAND

- salt • pepper • butter • oil

# Veal with Chive-Mushroom Sauce

## INGREDIENTS

- 2 pounds veal cutlets
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons butter
- 1 tablespoon vegetable oil
- 8 ounces mushrooms, sliced
- 3 tablespoons minced parsley
- 1 tablespoon minced chives
- Juice of 1 lemon

SERVES **4**

**COOKIN'**  
*Express*

• Preparing parsley can be easy. Once chopped, place parsley in a kitchen towel. Gently wring the towel to remove the moisture from the leaves. The parsley will then be easy to sprinkle without clumping.

## Make Ahead

You can pound the veal and prepare the mushrooms up to 4 hours ahead. Refrigerate until ready to cook.

## VARIATION

For a special dinner party entrée, add 1/2 cup chopped green onions sautéed with 1/4 cup dry white wine in step 2.

**1** Pound the veal to a 1/4-inch thickness; sprinkle with salt and pepper. Heat butter and oil in a large skillet over medium-high heat.



**2** Add mushrooms to skillet. Cook until tender, about 5 minutes. Remove from skillet.

**3** Add veal to skillet. Cook until browned on both sides, about 5 minutes per side.



**4** Add mushrooms, parsley and chives to skillet. Squeeze lemon over top; stir. Serve veal immediately with sauce.