

SIMPLE VEAL SCALLOPINI

ingredients:

- 2 (4 oz.) veal scallopini
- 2 tbsp. all-purpose flour
- salt, to taste
- pepper, to taste
- 3 tbsp. butter, divided
- 1 tbsp. olive oil
- 1/4 lb. fresh mushrooms, thinly sliced
- 1/3 cup chicken broth
- 2 tsp. fresh parsley, minced

directions:

1. In a resealable plastic bag, combine the flour, salt and pepper. Add veal; seal bag and shake to coat evenly. In a skillet, heat the butter and oil. Add veal; cook over medium heat for about 1 minute on each side or until juices run clear. Remove and keep warm.

2. Add mushrooms to skillet; cook and stir for 2-3 minutes or until tender. Spoon the mushrooms over the veal. Stir broth into skillet, stirring up any browned bits. Add parsley and remaining butter; cook and stir 2 minutes longer or until slightly thickened. Pour over veal and mushrooms. Enjoy.

