

STRAUSS[®]
free raised veal



Strauss Free Raised[®] Veal Scaloppini with Lemon
and Spinach

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ingredients prep time: 20 min • cook time: 10 min • serves 4

8 veal cutlets (4–5 oz each) ¼ inch thick

Kosher or sea salt, to taste	1½ cups shiitake mushrooms, stems removed, thinly sliced
Cracked black pepper, to taste	
All-purpose flour	½ cup dry white wine
¼ cup extra-virgin olive oil	1 lemon, quartered, seeds removed
4 tbsp unsalted butter	1 cup chicken stock
1 lb baby spinach	1 cup grape or cherry tomatoes, halved
3 tbsp Italian parsley, chopped	

directions

- 1 Put veal cutlets between 2 pieces of plastic wrap and pound well with smooth side of meat mallet or back side of small heavy pan. Pound cutlets until 1/8 inch thick.
- 2 Season cutlets with salt and pepper. Dredge in flour, shake off excess.
- 3 Heat a large, heavy stainless steel sauté pan or cast iron pan over medium-high heat. Add half of the olive oil (1/8 cup) to the pan.
- 4 When oil starts to smoke, add half of the cutlets. Sauté on each side until browned, about 1 to 2 minutes per side. Remove from pan, repeat with remaining cutlets. Reserve cutlets on warm plate. Discard oil from pan.
- 5 In same pan, add 1 tbsp butter and melt over medium-high heat. Add spinach, cook until wilted. Remove from pan to serving platter. Keep warm.
- 6 Place same pan over medium heat. Add 1 tbsp of butter and sauté mushrooms 3 minutes. Add wine, reduce by half.
- 7 Squeeze and add lemon wedges into pan with mushrooms. Add chicken stock and reduce by half.
- 8 To sauce, add tomatoes, parsley and 2 tbsp butter. Remove from heat when butter is fully incorporated. Check for seasoning. Add salt or pepper if needed. Add veal cutlets to hot sauce to allow to reheat.
- 9 Arrange cutlets over spinach. Pour sauce over. Serve and enjoy!

*Recipe courtesy of Adam Siegel, Executive Chef, Bartolotta Restaurants.
Suggested wine: Sauvignon Blanc or Crisp Chardonnay*