

VEAL SCALOPPINE ALLA FLORENTINE

4 veal cutlets (about 1 lb.)
1 tbsp. all-purpose flour
1/4 tsp. salt
1/2 tsp. black pepper
1/4 cup olive oil
1/2 medium onion, sliced thin

1 (16-oz.) can tomatoes, coarsely chopped
1 (3-oz.) can (or 2/3 cup) sliced mushrooms
1 tbsp. fresh parsley, coarsely chopped
1 tbsp. capers, drained
2 cloves garlic, finely chopped
1/4 tsp. oregano
1/4 cup dry red wine

Combine flour, salt and pepper; coat veal lightly with flour mixture. In a medium skillet, brown veal slowly in hot oil. Remove veal from skillet; add onion to skillet and cook until tender but not brown. Add cooked veal, tomatoes, mushrooms with liquid, parsley, capers, garlic and oregano. Add wine; cover and simmer for 20 to 25 minutes or until veal is tender, stirring occasionally. Arrange veal on hot buttered noodles; top with sauce. Makes 4 servings.

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