



Mushrooms & Veal

INGREDIENTS:

1 fillet of veal, pounded flat
3 oz. bread crumbs
8 oz. tomato sauce
2 1/2 oz. mozzarella, sliced
2 oz. shiitake mushrooms, sliced
2 oz. olive oil

DIRECTIONS:

Coat veal fillet with bread crumbs.
Heat oil in sauté pan then add veal.
Cook until each side is browned, about 2 minutes a side.
Remove and set veal aside, then drain excess oil from pan.
Return veal to pan, along with the tomato sauce and shiitake mushroom slices.
Cook until hot, about 4 minutes.
Lay mozzarella slices on top of veal and cover.

Serve once the cheese has melted.

