



Veal Saltimbocca

Ingredients:

Two fillets of veal, pounded thin

Two slices of prosciutto

3 ounces of extra-virgin olive oil

Two leaves of sage

Pepper to taste

Preparation:

Heat up olive oil in a saute pan.

Attach the prosciutto and sage to the veal with a toothpick.

Add the veal to the pan. Cook for 2 to 3 minutes on both sides.

Before serving, pat the veal gently with a dry towel to remove some of the oil.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

