



Harveys Supermarkets
**Citrus-rubbed Veal Chops
& Mango Salsa**



Ingredient List

6 veal rib or loin chops, cut 1 inch thick
(about 8 ounces each)
1/2 teaspoon salt
1/2 teaspoon grated lime peel

Mango Salsa:

1 mango, diced (1/2-inch)
1/2 cup prepared salsa
1/4 cup minced red onion
2 tablespoons fresh lime juice

Directions

Combine salsa ingredients in medium bowl; cover and refrigerate.

Combine salt and lime peel; press onto veal chops. Place chops on grid over medium, ash-covered coals.

Grill, uncovered, 12 to 14 minutes for medium doneness, turning occasionally. Serve with salsa.

Servings: 6

Time: 25 minutes