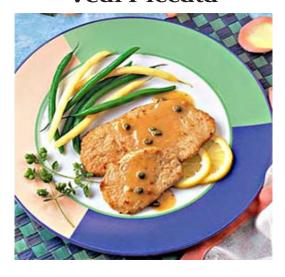


## Harveys Supermarkets Veal Piccata



## **Ingredient List**

1 pound veal leg cutlets, cut 1/8 to 1/4 inch thick

2 tablespoons all-purpose flour

1/2 teaspoon salt

1/8 teaspoon paprika

1/8 teaspoon ground white pepper

1 tablespoon olive oil

**Lemon-Caper Sauce:** 

2/3 cup dry white wine

2 tablespoons fresh lemon juice

2 teaspoons drained capers

1 teaspoon butter

## **Directions**

Pound veal cutlets to 1/8-inch thickness. Combine flour, salt, paprika and pepper. Lightly coat cutlets with flour mixture.

Heat 1/2 of oil in large nonstick skillet over medium heat until hot. Cook cutlets in batches, 2 to 4 minutes or until cooked through, turning once. Remove; keep warm.

Add wine and lemon juice to skillet; cook and stir over medium heat until browned bits attached to skillet are dissolved and sauce is slightly thickened. Remove from heat; stir in capers and butter. Serve over cutlets.

Servings: 4

Time: 25 minutes