



Winn-Dixie 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