



Winn-Dixie Supermarkets
**Veal Cutlets with
Lemon-Mustard Sauce**



Directions

Pound veal cutlets to 1/8-inch thickness. Combine 3 tablespoons flour, salt and lemon pepper. Lightly coat cutlets with flour mixture.

Heat 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.

Whisk broth, lemon juice, mustard and 2 teaspoons flour in small bowl until smooth. Add to skillet; bring to a boil, stirring until brown bits attached to skillet are dissolved. Reduce heat; simmer 2 minutes or until slightly thickened. Remove from heat; whisk in butter. Stir in green onion; spoon over cutlets. Serve with couscous.

Servings: 4

Time: 25 minutes

Ingredient List

- 1 pound veal shoulder cutlets, cut 1/8 to 1/4 inch thick
- 3 tablespoons all-purpose flour
- 1-1/2 teaspoons each salt and lemon pepper
- 1 tablespoon olive oil
- 1 package (5.8 ounces) roasted garlic and olive oil couscous mix, prepared

Lemon-Mustard Sauce:

- 3/4 cup ready-to-serve chicken broth
- 2 tablespoons lemon juice
- 1 tablespoon Dijon-style mustard
- 2 teaspoons all-purpose flour
- 1 tablespoon butter, softened
- 2 tablespoons sliced green onion