



Winn-Dixie 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