



Winn-Dixie Supermarkets
Veal Steak Vesuvio



Ingredient List

- 2 veal shoulder arm or blade steaks,
cut 1 inch thick (about 2 pounds)
- 2 baking potatoes (about 1 pound),
cut lengthwise into 8 wedges
- 1 lemon, cut lengthwise into 8 wedges

1/2 cup frozen peas, cooked

Seasoning:

- 2 tablespoons olive oil
- 3 large cloves garlic, minced
- 1 teaspoon dried oregano
- 1/2 teaspoon pepper

Directions

Combine seasoning ingredients. Brush 1/2 of seasoning on veal steaks. Toss remaining seasoning with potatoes.

Place steaks and potatoes on rack in broiler pan so surface of veal is 3 to 4 inches from heat. Squeeze juice from lemon wedges over steaks and potatoes; place wedges on rack. Broil 26 to 28 minutes for medium doneness, turning steaks, potatoes and lemon once. Remove steaks. Continue broiling potatoes and lemon 3 to 5 minutes or until lightly browned.

Carve veal; season with salt. Serve with potatoes, lemon and peas.

Servings: 4

Time: 45 minutes