

Veal Scallopine with Asparagus

Ingredients

- 2 lbs thin veal cutlets
- 2 lbs asparagus trimmed
- Olive oil
- ½ cup unbleached flour
- 6 tbsp salted butter
- Juice of 4 lemons
- 1 lb mozzarella cheese sliced thin
- 1 cup Marsala cooking wine
- Salt and pepper

Preparation

- **Step 1:** Coat asparagus with some olive oil, salt, and pepper. Then place in a microwave safe baking dish.
- **Step 2:** Cook for 4 mins. Remove and stir asparagus, return to microwave for approx. 4 more minutes or until tenders.
- **Step 3:** Season cutlets with salt and pepper and dredge in flour.
- **Step 4:** Put 2 tbsp each of butter and oil (adjust quantity as needed) in a large skillet and cook for 2 to 3 mins on each side. Repeat process until all the cutlets are finished. Place the veal on a warm plate and set aside.
- **Step 5:** Add remaining butter to skillet, add the wine and lemon juice and slowly bring to a simmer. Cook until the alcohol in the wine has evaporated.
- **Step 6:** Place veal in a serving dish and top with the asparagus and cheese and place under the broiler until the cheese melts. Top with pan sauce and serve.