

Veal Scallopini II

Donna Bertelsmeyer - Tulsa, OK
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Servings: 4

*1 1/2 pounds scallopini of
veal, sliced very thin
flour
1 tablespoon butter
6 fresh mushrooms, sliced
1/2 cup chives
juice of one lemon
salt
pepper*

Preparation Time: 10 minutes

Roll the veal slices in flour.

Place the butter in a very hot skillet. When the butter browns, add the veal and cook quickly, turning often.

Add the mushrooms and chives.

Squeeze the lemon juice over the veal.

Add the salt and pepper.

Per Serving (excluding unknown items): 34 Calories; 3g Fat (74.9% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 31mg Sodium. Exchanges: 1/2 Vegetable; 1/2 Fat.