

Veal piccata with Marsala and lemon, spinach linguini with sundried tomatoes and fresh origano |

Recipe for 4 servings

Description

Veal scalop served with a wine and fresh lemon sauce and pasta.

Note

Don't overcook the veal. It's suppose to be a bit pink still.

Ingredients

Veal piccata

- 4 Unit(s) Veal scallop
- 1 Unit(s) Lemon
- 120 Ml Marsala
- 150 Ml Chicken stock
- 30 Gr Butter
- 50 Gr Flour

- Salt and pepper
- Olive oil

Pasta

- 300 Gr Linguine
- 150 Gr Onion
- 100 Gr Sundried tomatoes
- 2 Sprig(s) Fresh oregano
- 2 Handful(s) Baby spinach

- Salt and pepper
- Olive oil

Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **400 F°**

Preparation

Press the lemon and put the juice aside.

Chop the dried tomatoes, the onion, the spinach and the origano.

Piccata

Dip the meat in a bit of flour and sear the meat with butter in a pan. Remove the meat, add the wine and the lemon juice.

Let reduce and add the chicken broth.

Finish the cooking of the veal for 5 minutes in the oven

Pasta

Cook the pasta in a large pot of salted water and stop the cooking under cold water.

In a large pan, melt some butter with origano, add the tomatoes and the onion. Cook for 3 minutes.

Add the spinach and the pasta. Cook for 2-3 minutes and serve.

Dressing your plates

Start with some pasta, then add the veal on top and finish with a spoon of sauce.

Bon appétit!