



## **Veal Cutlets in Lemon Sauce**

- 1 pound Claro's Italian-style veal cutlets**
- 3 tablespoon olive oil**
- 3 cups flour, salt and peppered (to dredge cutlets in)**
- 3 tablespoons butter**
- 1/4 cup fresh lemon juice**
- lemon zest from 1 fresh lemon**
- 2 tablespoons minced parsley**



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**Dip the veal slices into the seasoned flour mixture. Heat oil and butter in large skillet. Brown meat on both sides. After veal is browned, remove it from skillet. Pour off a little of the excess oil. Add lemon juice and parsley to remaining oil in skillet. Blend well. Return the browned veal to the skillet and coat thoroughly with parsley and juice. Cover the pan and simmer until done, about 15 minutes. Garnish with more fresh parsley and lemon zest.**