

TheRecipeWorks - Scallopine Romana

Scallopine Romana

Serves: 2-3

1 lb. veal scaloppini
1/2 cup flour
1/4 cup butter
6 tablespoons white wine
1/2 tablespoon chopped fresh rosemary
2 medium tomatoes, diced
8 oz. blanched green beans
2 oz. shaved parmesan cheese
Salt and pepper, to taste

Dredge the veal in flour. Heat butter in a saute pan.

Add the veal, cook 2 minutes; turn, add beans and tomatoes, salt, pepper and rosemary.

Cook 2 minutes, add wine, let reduce 1-2 minutes.

Transfer to a serving plate and top with cheese.