

PROSCIUTTO-STUFFED *Veal Cutlets*

4 servings

4	large veal cutlets, flattened	4
4	slices of prosciutto ham	4
1 cup	PASTENE Grated Romano Cheese	250 mL
2 tbsp	PASTENE Extra Virgin Olive Oil	30 mL
2	dry shallots, finely chopped	2
1	celery stalk, finely diced	1
½ lb	fresh mushrooms, cleaned and quartered	250 g
2 tbsp	PASTENE Pesto Basil Sauce	30 mL
1 cup	chicken stock, heated	250 mL
	freshly ground pepper	
	salt and pepper	
	Pastene Linguine	

- Preheat oven to 350°F (180°C).
- Spread veal cutlets flat on cutting board, season with freshly ground pepper, and top each with a slice of prosciutto. Sprinkle with cheese and roll; tie each roll closed with kitchen string.
- Heat oil in large skillet over medium heat. Add veal rolls and sear 5 minutes, browning on all sides. Remove from pan to a baking dish and cook in oven 7 to 10 minutes.
- Meanwhile, add shallots and celery to skillet. Cook 4 minutes. Add mushrooms, season to taste with salt and pepper, and cook 3 minutes over high heat.
- Stir in pesto and chicken stock. Cook over medium heat for 5 minutes. Slice veal rolls crosswise and serve with sauce and hot cooked Pastene linguine.

