

VEAL MEDALLIONS *with Tomato Basil Sauce*

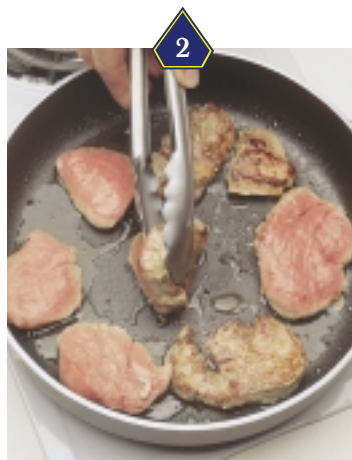
4 servings

2½ tbsp	PASTENE Extra Virgin Olive Oil	40 mL
2	dry shallots, chopped	2
1	garlic clove, minced	1
1	can (28 fl. oz/796 mL) PASTENE Italian Peeled Tomatoes, drained and chopped	1
3 tbsp	PASTENE Pesto Basil Sauce	45 mL
1¼ lb	veal fillet, sliced 1 inch (2.5 cm) thick	600 g
½ cup	dry white wine	125 mL
	salt and pepper	
	PASTENE Fettucine	

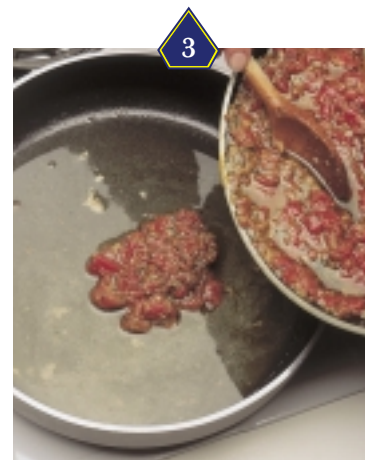
- Heat 1 tbsp (15 mL) olive oil in a skillet over medium heat. Cook shallots and garlic 2 minutes. Stir in tomatoes and pesto sauce. Season to taste with salt and pepper; cook 15 minutes over high heat. Set aside.
- In another skillet, heat remaining oil and cook veal 2 minutes over medium heat. Turn veal, season to taste with salt and pepper; cook 1 minute. Remove from skillet and reserve.
- Cook wine in same skillet over medium-high heat. Stir in reserved tomato mixture and season to taste. Pour sauce over veal and serve immediately with hot, cooked fettucine.



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Cook wine in same skillet over medium-high heat. Stir in reserved tomato mixture and season to taste.