



## *VEAL CHOPS* *Balsamico*

*4 servings*

<b>1 tbsp</b>	<b>PASTENE Pure Olive Oil</b>	<b>15 mL</b>
<b>4</b>	<b>veal chops, ¾ inch (2 cm) thick</b>	<b>4</b>
<b>¾ cup</b>	<b>PASTENE Balsamic Vinegar</b>	<b>175 mL</b>
<b>½ cup</b>	<b>white wine</b>	<b>125 mL</b>
<b>1 tbsp</b>	<b>chopped fresh thyme</b>	<b>15 mL</b>
<b>6</b>	<b>PASTENE Sundried Tomatoes in Oil, chopped</b>	<b>6</b>
	<b>salt and pepper</b>	

- Preheat oven to 350°F (180°C).
- Heat oil in a large skillet until very hot. Season veal chops with salt and pepper. Sear quickly on both sides. Remove chops from skillet and place in baking pan in preheated oven. Bake until done to taste.
- Meanwhile, add vinegar to skillet. Stir over high heat about 5 minutes, scraping up and mixing with browned residue from bottom of pan.
- Add wine and cook another 5 minutes. Add thyme and sundried tomatoes. Lower heat and let simmer 2 minutes. Serve sauce over veal chops, accompanied with savoy cabbage, if desired.