



VEAL *Parmigiana*

4-6 servings

6	veal cutlets	6
¾ cup	all-purpose flour	175 mL
1	egg, lightly beaten	1
½ cup	low fat milk	125 mL
1⅓ cups	PASTENE Flavored Bread Crumbs	400 mL
8-10	fresh basil leaves	8-10
5 oz	Mozarella cheese, thinly sliced	150 g
	PASTENE Extra Virgin Olive Oil for frying	
	tomato sauce	
	(see recipe on page 118)	

- Coat veal in flour, shaking off excess. Combine egg and milk. Dip veal slices in this mixture, then into breadcrumbs. Place in single layer on baking tray, cover, and refrigerate 10 minutes.
- Fry veal in hot olive oil over medium-high heat until browned and just cooked through; drain on absorbent paper.
- Place veal in single layer on baking tray, spoon tomato sauce over, and top with basil and cheese. Broil until cheese is melted. Serve with PASTENE pasta.