# Veal piccata with Marsala and lemon, spinach liguini with sundried tomatoes and fresh origano |

# **Recipe for 4 servings**

# Description

Veal scalop served with a wine and fresh lemon sauce and pasta.

# Note

Don't overcook the veal. It's suppose to be a bit pink still.

# Ingredients

# <u>Veal piccata</u>

- 4 Unit(s) Veal scallop
- 1 Unit(s) Lemon
- 120 Ml Marsala
- 150 Ml Chicken stock
- 30 Gr Butter
- 50 Gr Flour
- Salt and pepper
- Olive oil

# Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **400 F**°

# Preparation

Press the lemon and put the juice aside. Chop the dried tomatoes, the onion, the spinach and the origano.

# <u>Piccata</u>

Dip the meat in a bit of flour and sear the meat with butter in a pan. Remove the meat, add the wine and the lemon juice.

Let reduce and add the chicken broth.

Finish the cooking of the veal for  ${\bf 5}$  minutes in the oven

# <u>Pasta</u>

Cook the pasta in a large pot of salted water and stop the cooking under cold water. In a large pan, melt some butter with origano, add the tomatoes and the onion. Cook for 3 minutes. Add the spinach and the pasta. Cook for 2-3 minutes and serve.

#### <u>Pasta</u>

- 300 Gr Linguine
- 150 Gr Onion
- 100 Gr Sundried tomatoes
- 2 Sprig(s) Fresh oregano
- 2 Handful(s) Baby spinach
- Salt and pepper
- Olive oil

Dressing your plates

Start with some pasta, then add the veal on top and finish with a spoon of sauce.

# Bon appétit!