



Veal with Mushroom Burgundy

Servings: 4, Prep Time: 10 minutes, Cook Time: 5 minutes

Ingredients

Mushrooms in Burgundy Wine Sauce	1 package
Veal Cutlets	4
Artichokes	1 can
Olive Oil	1/3 cup
Salt & Pepper	to taste

Instructions

1. Drizzle pan with olive oil, place veal in frying pan and sear for 2 ½ minutes on each side.
2. In a separate pan heat up package of mushrooms in burgundy sauce.
3. Put artichokes in pan with veal when halfway through cooking .
4. Assemble veal on plate then spoon mushrooms and sauce over cutlet with artichokes.