

## CITRUS-HERB MARINATED VEAL STEAKS

Total Recipe Time: 30 to 35 minutes

### Ingredients:

2	1 lb. Veal arm or blade steaks (cut $\frac{2}{3}$ inch thick)
$\frac{1}{2}$ cup	Fresh lemon juice
2 tbsp. & 2 tsp.	Olive oil, divided
1 tbsp.	Minced fresh rosemary, divided
1 lb.	Fingerling potatoes (halved or quartered if large)
$\frac{3}{4}$ cup	Water
1	Medium zucchini (cut into $\frac{1}{4}$ -inch thick slices)
To taste	Salt

### Instructions:

1. Combine lemon juice, 2 tablespoons olive oil and 2 teaspoons rosemary in small bowl. Place veal steaks and lemon juice mixture in food-safe plastic bag, turning to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.
2. Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, uncovered, 16 to 18 minutes for medium (160°F) doneness, turning occasionally.
3. Meanwhile, combine potatoes and  $\frac{3}{4}$  cup water in large nonstick skillet over medium heat. Bring water to a boil; cover and cook 8 minutes or until potatoes are tender. Continue cooking, uncovered, about 2 minutes or until water has evaporated, stirring occasionally. Add zucchini, remaining 2 teaspoons oil and 1 teaspoon rosemary. Cook and stir 6 to 7 minutes or until zucchini is tender and begins to brown. Season with salt, as desired.
4. Carve steaks crosswise into thin slices; season with salt, as desired. Serve with vegetables.

**Cook's Tip:** To broil, place steaks on rack in broiler pan so surface of meat is 3 to 4 inches from heat. Broil 14 to 16 minutes for medium doneness, turning once.