

FAST VEAL PARMIGIANA

Total preparation and cooking time: 15 minutes (Makes 2 servings)

Ingredients:

½ lb.	Veal leg cutlets, ⅛ to ¼-inch thick
1 tbsp.	Extra virgin olive oil
2 tbsp.	Italian seasoned dry bread crumbs
¼ cup	Prepared spaghetti sauce
¼ cup	Shredded Mozzarella cheese
2 tsp.	Grated Parmesan cheese

Instructions:

1. Pound veal cutlets to ⅛-inch thickness, if necessary. In large nonstick skillet, heat oil over medium heat until hot. Dip cutlets into bread crumbs, coating both sides.
2. Place cutlets in skillet; cook 2 minutes. Turn; season with ⅛ tsp. salt and top each with sauce and Mozzarella cheese. Cover and continue cooking 1 to 2 minutes for medium doneness. Do not overcook.
3. Remove from skillet; sprinkle with Parmesan cheese. Serve with pasta, if desired.