

GREMOLATA VEAL CUTLETS WITH ARUGULA SALAD

Total Recipe Time: 25 to 30 minutes

Ingredients:

1 lb.	Veal leg cutlets (cut 1/8 to 1/4-inch thick)
1 clove	Garlic (minced)
3/4 tsp.	Freshly ground black pepper
1	Large lemon
1 1/2 cup	Panko (Japanese bread crumbs)
1/4 cup	Chopped fresh parsley
4 tbsp.	Olive oil, divided
3/4 tsp.	Salt (divided)
4 cup	Baby arugula
1/2 cup	Diced fresh tomato
1 tbsp.	Honey
4	Large pitted dates (cut into thin slices)
1/4 cup	Loosely packed Parmesan cheese shavings
To taste	Lemon wedges (optional)

Instructions:

1. Pound veal cutlets to 1/8-inch thickness, if necessary. Combine garlic and pepper; press evenly onto cutlets.
2. Grate peel and squeeze juice from lemon; reserve juice. Combine lemon peel, panko and parsley in shallow dish. Coat cutlets with crumb mixture, pressing lightly to coat both sides.
3. Heat 2 tablespoons oil in large nonstick skillet over medium heat until hot. Place half of cutlets in skillet; cook 3 to 5 minutes or until golden brown and veal is cooked through, turning once. Remove cutlets; keep warm. Wipe out skillet with paper towel. Repeat with remaining 2 tablespoons oil and cutlets. Season veal with 1/2 teaspoon salt.
4. Place arugula and tomato in large bowl. Whisk reserved lemon juice and honey in small bowl until blended. Pour over arugula and tomato; toss to coat. Season with remaining 1/4 teaspoon salt and pepper, if desired.
5. Divide arugula mixture evenly among 4 serving plates. Top evenly with dates and cheese. Serve with veal. Garnish with lemon wedges, if desired. Before serving, squeeze 1 lemon wedge over veal, if desired.