Veal Spiedini

Description

Doesn't This Sound Amazing? Thin Slices Of Veal Rolled Around A Filling Of Prosciutto, Pine Nuts And Mozzarella, Simmered In Italian Sauce

And Served With Garlic Cheese Bread

Best Of All, It's Ready In Under An Hour.



Summary

Yield: 6
Prep Time: 1 hour
Category: Meats
Cuisine: American

Ingredients

- 1/2 cup Italian seasoned bread crumbs
- 1/4 cup toasted pine nuts
- 6 slices prosciutto cut into thirds
- 1 1/4 lb veal scalloppine cut into 18 pieces and pounded thin
- 1/4 lb mozzarella cheese cut into matchstick thin strips
- 1/4 cup olive oil
- 3 cup traditional Italian sauce

Instructions

Heat the oven to 400°F.

Stir the bread crumbs and pine nuts in a small bowl.

Divide the prosciutto among the veal pieces.

Top each with 1 tablespoon bread crumb mixture.

Divide the cheese among the veal pieces.

Roll up the veal pieces around the filling.

Thread 3 veal rolls onto each of 6 (6-inch) skewers.

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Heat the oil in a 12-inch skillet over medium heat.

Add the skewers and cook for 3 minutes on each side.

Pour the sauce over the skewers.

Reduce the heat to low.

Cook for 15 minutes or until the veal is cooked through.