

BRAISED VEAL CHOPS WITH TOMATOES AND PEAS



BRAISED VEAL CHOPS WITH TOMATOES AND PEAS

- 2 veal shoulder blade chop
- 1 slice bacon
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon ground black pepper
- 1 medium onion
- 2 clove garlic
- 1 can tomatoes in puree
- 1 cup chicken broth
- $\frac{1}{2}$ cup dry white wine
- $\frac{1}{4}$ teaspoon dried sage
- 1 cup frozen peas

In a nonstick 12-inch skillet, cook bacon over medium-high heat until browned. With slotted spoon, transfer bacon to paper towels to drain; reserve.

Pat veal dry with paper towels. Sprinkle chops with salt and pepper. Cook chops in drippings in skillet over medium-high heat until browned, about 5 minutes per side. Transfer veal to plate.

Reduce heat to medium. Add onion to skillet and cook, stirring occasionally, until lightly browned, about 5 minutes. Stir in garlic and cook 1 minute longer. Stir in tomatoes with their puree, broth, wine, and sage and heat to boiling, breaking up

tomatoes with side of spoon.

Return chops to skillet; cover and simmer over medium-low heat until veal is tender, about 45 minutes. Transfer veal to platter; keep warm. Add peas to skillet and cook 5 minutes. To serve, cut veal into serving portions, spoon sauce over veal, and sprinkle bacon on top. Makes 4 main-dish servings.

Recipe posted by Adam Cloete

Photo: Adam Cloete