



Zurich-Style Veal Chops with Shallot Mushroom Cream Sauce and Green Beans*

prep time:
10 minutes*

cook time:
30 minutes

makes 4 servings

*steep time extra

grocery list

4 double thick,
bone-in veal chops
sea salt

**Simply Organic Black
Peppercorns**

dried porcini
mushrooms

ShopRite canola oil
shallots

sliced mixed wild
mushrooms

sliced white button
mushrooms
fresh thyme

**Simply Organic Bay
Leaf**

brandy
low-sodium beef

broth
crème fraîche
flat-leaf parsley

*Exclusive Chef Faith Alahverdian recipe.

zurich-style veal chops with shallot mushroom cream sauce and green beans

4 double thick, bone-in veal rib chops
sea salt

Simply Organic Black Peppercorns

1 pkg. dried porcini mushrooms

3 tbsp. **ShopRite canola oil**

5 shallots, diced

2 cups sliced mixed wild mushrooms

1 cup sliced white button mushrooms

3 sprigs fresh thyme

1 Simply Organic Bay Leaf

$\frac{3}{4}$ cup brandy

2 cups low-sodium beef broth

1 cup crème fraîche or $\frac{1}{2}$ cup sour cream plus $\frac{1}{2}$ cup heavy cream

2 tbsp. flat-leaf parsley, chopped

1. Season veal chops with salt and freshly ground pepper. Place dried porcini mushrooms in medium bowl and add boiling water to cover. Cover bowl with plate or lid and allow to steep 30 minutes.
2. Heat extra large sauté pan over medium-high heat 1 minute. Remove pan from heat, add oil and gently place veal chops in pan. Return pan to high heat and sear until caramelized on first side, about 3 minutes. Turn each chop over and sear to caramelize, 3 minutes more.
3. Remove chops to plate and cover lightly. Add diced shallots to pan and sauté until soft, about 3 minutes. Increase heat and add wild and white button mushrooms, thyme sprigs and bay leaf. Sauté mushrooms about 5 minutes, until golden brown. Add brandy, increase flame and reduce until syrupy. Add beef broth, lower heat to medium and reduce.
4. Meanwhile, drain porcini mushrooms through a very fine mesh strainer. If desired, reserve strained liquid for another use. Gently rinse porcinis to remove any grit or sand. Finely mince porcini mushrooms until almost puréed. Add to simmering sauce.
5. Return chops to sauce and cover. Simmer over medium-low heat 5 to 7 minutes until veal chops reach an internal temperature of 150°F. Remove pan from heat and transfer chops to plate. Cover loosely to keep warm. Remove and discard thyme and bay leaf; whisk in crème fraîche. Gently heat sauce without boiling until warm. Plate veal chops and spoon mushroom cream sauce onto chops. Garnish with freshly chopped parsley and serve with steamed green beans.

Per Serving: 688 calories, 10g carbohydrate, 51g protein, 35g fat, 14g saturated fat, 2g fiber, 248mg cholesterol, 297mg sodium

kitchen tools

measuring utensils
chef's knife
cutting board
medium bowl and cover
extra large sauté pan with cover
tongs
plate
heatproof spatula
fine mesh strainer
meat thermometer
aluminum foil
whisk

recipe note

Strain the porcini infused soaking liquid through a very fine mesh strainer or coffee filter. Save the soaking liquid for other soups or braises.

a good idea

When sautéing mushrooms, add a handful at a time to brown and to avoid too much water from being released.

