

Veal Marsala

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/veal-marsala-recipe-lidias-italy>

Ingredients:

- 3 tablespoons unsalted butter
- 1 pound mushrooms quartered
- 1 large garlic clove minced
- 2 tablespoons fresh flat leaf parsley chopped
- 1 1/2 pounds veal cutlets also called scallopini; 1/4 inch thick
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon dried thyme crumbled
- 1/4 teaspoon dried oregano crumbled
- 1 1/2 tablespoons olive oil
- 1/3 cup all-purpose flour
- 2/3 cup marsala wine sweet
- 1 cup beef demiglace

Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 145 milligrams
4. Fat: 39 grams
5. Fiber: 2 grams
6. Protein: 34 grams
7. SaturatedFat: 16 grams
8. Sodium: 430 milligrams
9. Sugar: 3 grams

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