

Summer Italian Veal Roast - pressure cooker

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/best-italian-veal-recipe>

Ingredients:

- 2 tablespoons olive oil
- 1 pound veal roast or two small ones
- 1 onion roughly sliced
- 1 carrot roughly sliced
- 1 celery stalk roughly sliced
- 2 cloves galric, whole
- 5 bay leaves
- 1 rosemary sprig
- 4 cloves the spice
- 1 tablespoon salt or to taste
- 1 teaspoon freshly ground pepper
- 1 cup white wine
- 1 cup water
- 3 anchovies
- 5 1/2 ounces tuna in olive oil can of, strained
- 1 cup mayonnaise
- 2 tablespoons capers rinsed if salted or drained if in oil

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 105 milligrams
4. Fat: 36 grams
5. Fiber: 2 grams
6. Protein: 24 grams
7. SaturatedFat: 7 grams
8. Sodium: 2430 milligrams

9. Sugar: 6 grams

Thank you for visiting our website. Hope you enjoy Summer Italian Veal Roast - pressure cooker above. You can see more 18 best italian veal recipe Taste the magic today! to get more great cooking ideas.