

# Veal Scallopini

Yield: 2 min  
Total Time: 25 min

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

## Ingredients:

- 2 tablespoons all purpose flour
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 1 egg
- 3/4 pound veal cutlets or boneless skinless chicken breasts, flattened to 1/4-inch thickness
- 2 tablespoons olive oil
- 4 ounces fresh mushrooms halved
- 1 cup chicken broth
- 2 tablespoons marsala wine
- spaghetti Hot cooked

## Nutrition:

1. Calories: 690 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 225 milligrams
4. Fat: 43 grams
5. Fiber: 2 grams
6. Protein: 41 grams
7. SaturatedFat: 13 grams
8. Sodium: 350 milligrams
9. Sugar: 2 grams

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