

# Veal Scallopini and Piccata Gnocchi

Yield: 4 min  
Total Time: 30 min

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

## Ingredients:

- 1 pound veal scallopini
- 1 cup flour
- 1 1/2 teaspoons Italian seasoning
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 pound potato gnocchi packaged or homemade, cooked and drained
- 3 tablespoons butter
- 2 tablespoons extra virgin olive oil
- 1/2 cup shallots diced
- 2 tablespoons capers small
- 1/4 cup lemon juice
- 1/4 cup dry white wine

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 72 grams
3. Cholesterol: 25 milligrams
4. Fat: 16 grams
5. Fiber: 2 grams
6. Protein: 8 grams
7. SaturatedFat: 6 grams
8. Sodium: 1180 milligrams

---

Thank you for visiting our website. Hope you enjoy Veal Scallopini and Piccata Gnocchi above. You can see more 17 veal scallopini italian recipe Elevate your taste buds! to get more great cooking ideas.