

Classic Veal Cutlets with Lemon and Capers





Instructions

1. Lightly pound cutlets and season with salt and pepper.
2. Dredge in flour and shake off excess.
3. Heat oil and butter in a skillet over medium-high heat. Cook cutlets 2–3 minutes per side. Remove and set aside.
4. Add lemon juice, broth, and capers to the pan and simmer for 2 minutes.
5. Return cutlets to the pan for another minute. Serve with sauce spooned over top.

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