

Pan-Seared Veal Loin Chops with Rosemary and Garlic





Instructions

1. Pat chops dry and season both sides with salt and pepper.
2. Heat olive oil in a skillet over medium-high heat.
3. Add chops and sear for 3–4 minutes per side until browned.
4. Add butter, garlic, and rosemary to the pan. Spoon butter over the chops as they finish cooking, 1–2 more minutes.
5. Remove and let rest for 5 minutes before serving.

Share

Related Recipes



