

Grilled Veal Rib Chops with Dijon Marinade

PAT 4489852
DISHWASHER
SAFE





Instructions

1. In a small bowl, mix mustard, olive oil, garlic, thyme, salt, and pepper.
2. Coat veal chops with marinade and refrigerate for at least 30 minutes.
3. Preheat grill to medium-high heat.
4. Grill chops for about 4–5 minutes per side or until internal temperature reaches 140°F.
5. Let rest for 5 minutes before serving.

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