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Basil-crusted Veal Chops

Bon Appétit | December 1999

Makes 2 servings.

Entertaining Made Easy

ingredients

- 1/4 cup minced fresh basil
- 1/4 cup plus 2 tablespoons fresh breadcrumbs made from crustless French bread
- 1/4 cup (packed) freshly grated Parmesan cheese
- 2 tablespoons (1/4 stick) butter, room temperature
- 2 teaspoons coarse-grained mustard

- 2 8-ounce veal loin chops (each about 1 1/2 inches thick)
- 1 tablespoon olive oil

preparation

Preheat oven to 450°F. Mix basil, 1/4 cup breadcrumbs, Parmesan, butter and mustard in small bowl. Season with salt and pepper.

Pat veal chops dry with paper towels. Sprinkle with salt and pepper. Heat oil in heavy large ovenproof skillet over high heat. Add veal. Cook until brown, about 1 minute per side. Remove from heat. Press basil mixture onto top of veal chops. Sprinkle 1 tablespoon remaining breadcrumbs over each. Roast in oven until cooked to desired doneness, about 15 minutes for medium-rare.