

Pesachdige Stuffed Breast of Veal

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  2
h 10 m

Serves:  6

Contains: 

Preference: Meat

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free, Paleo,
Sugar Free

Source: The Heimishe
Kitchen (Nitra Cookbook)

Veal breast is stuffed with a savory meat-potato-onion mixture and cooked on the stove-top (or roasted in the oven) until tender. This is a great recipe for those who don't use many, or any, store-bought products on Passover.

Ingredients (9)

Veal

3 pounds veal breast, bone-in (ask your butcher to cut a pocket)

Stuffing

1 and 1/2 pounds ground beef, turkey, or chicken

3 eggs

2 large potatoes, cooked and mashed

1 onion, minced

1/2 teaspoon salt

Sauce

1 onion, sliced

3 carrots, grated

1 cup water

Start Cooking

Prepare the Veal

1. Combine ingredients for stuffing.
2. Stuff into veal pocket.
3. Place stuffed veal into a large pan. Add ingredients for sauce.
4. Simmer for two hours until tender, or bake at 400 degrees, covered loosely, for two hours.

Credit

Photography and Styling by Tamara Friedman