

# 8PM- Oven-Fried Veal Chop with Shallot Mushroom Sauce

Recipe By Chayie Schlissfeld



Cooking and Prep:  45  
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Serves:  2

Contains:   

Preference: Meat

8PM. More Taste, Less Fuss.

Difficulty: Easy

Source: Kosher.com

Exclusive

## Ingredients (13)

### Veal Chops

- 2 first-cut veal chops
- 2 eggs
- 1/2 teaspoon thyme
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 cup flour
- 1 cup **Gefen Bread Crumbs**

## Shallot Mushroom Sauce

- 2 teaspoons oil
- 8 ounces mushrooms, halved
- 4 shallots, thinly sliced
- 1/2 cup **Empire Chicken Broth** or other chicken stock
- 1/2 cup **Alfasi Cabernet Sauvignon** or other red wine

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## Sommelier Suggests

- Hagefen Dry Reisling**
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## Start Cooking

### For the Veal

1. Preheat oven to 425°F. Grease a baking sheet.
2. Crack eggs into a shallow dish and whisk in thyme, garlic powder, and salt.
3. Place flour in a second shallow dish and bread crumbs in a third shallow dish.
4. Dredge veal chops first in flour, then egg mixture, then crumbs, making sure both sides are fully coated.
5. Place veal chops on prepared baking sheets and spray with nonstick cooking spray. Bake for 15 minutes. Flip over and bake for an additional 10 minutes.

### For the Shallot-Mushroom Sauce

1. Meanwhile, prepare the shallot-mushroom sauce. Heat oil in a frying pan. Add mushrooms and shallots and cook until shallots are soft and mushrooms are beginning to brown.
2. Add stock and wine and cook for five minutes to reduce. Serve over veal chops (or over mashed potatoes alongside veal chops).
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