

## VEAL CHOP WITH PORTABELLO MUSHROOMS

*Recipe by allrecipes.com*

PAIR WITH:  
"DUTTON-HALLBERG"  
PINOT NOIR



### INGREDIENTS

- 5 tablespoons olive oil, divided
- 1 tablespoon butter
- 2 veal chops
- 1 portobello mushroom, sliced
- 1 ½ cups chicken broth
- 1 ½ teaspoons fresh rosemary, chopped
- ½ cup red wine

### PREPERATION

#### STEP 1

- Heat 4 tablespoons olive oil with butter in a skillet over medium-high heat.
- Cook chops until browned, 2 to 3 minutes per side.

#### STEP 2

- Once browned, stir in mushrooms and cook for 1 minute.
- Add chicken broth and rosemary; cover, and simmer 10 minutes.
- Stir in red wine, increase heat, and cook, uncovered, until sauce is reduced by half.
- Veal chops may be removed at any time to prevent over-cooking, then returned to the pan for the final minute.

#### STEP 3

- Drizzle with remaining 1 tablespoon olive oil, and serve.