

Home Food Service - Agostino

Item Specification Sheet

Company Packed For	HFS
Product Name	Veal Cutlets
CSB ID#	114405
Pieces Per Package	8
Piece Weight (in ounces)	4 oz
Package Weight	2.00 LB
Label ID	HFS 3x4 label
Cooking Instructions	<p>Melt 1 tablespoon of the butter with the oil in a large skillet over medium heat. Add to the pan and brown the cutlets on both sides. Cook until the internal temperature reaches 150°F or higher (about 1-2 minutes per side). Transfer them to a plate. Keep warm. Repeat with remaining veal. When all of the cutlets are browned, pour in 1 cup of chicken broth into the pan. Cook over high heat, scrapping the bottom of the pan, until the liquid is slightly thickened. Stir in capers, lemon juice, and parsley. Remove from the heat and swirl in 1 tablespoon butter. Pour the sauce over the veal and serve immediately.</p> <p><i>*Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.</i></p>
Ingredients	Veal Chop

Nutrafacts

4-8

Package and Box Labels



2 1 1 2 4 0 5 0 0 2 0 0 3

Over 90 Years Of Quality

Veal Cutlets

Cook until the internal temperature of the meat reaches 165°F or higher.



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AND PASSED BY
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AGRICULTURE
EST: 5221

32oz.