



Mozzarella and Proscuitto Stuffed Veal Pepperonata

NIBBLEDISH CONTRIBUTOR

Ingredients

For the veal:

4 eight ounce veal loin chops

4 thin slices of mozzarella cheese

4 thin slices of proscuitto

Olive oil for brushing the chops

Salt and pepper

For the Pepperonata:

1 red pepper, cut into large dice

1 green pepper, cut into large dice

1 medium onion, cut into medium dice

2 cloves of garlic, minced

1/4 cup capers

1 tablespoon of red pepper flakes

1/2 cup olive oil

1/4 cup Balsamic vinegar

1/4 cup sugar

1/4 cup chopped fresh basil

2 tablespoons of minced fresh parsley

Salt and pepper

Instructions

For the veal:

Cut a slit into the loin portion of the chop.

Wrap a slice of the prosciutto around a slice of the cheese, and insert it into the slit in the veal.

Brush the chop on both sides with the oil and season.

Grill to desired doneness, about 4-5 minutes per side for medium rare.

Serve with a bit of the pepperonata spooned across the top.

For the Pepperonata:

Saute the peppers, onion, garlic, capers, red pepper flakes in the oil over low heat until they begin to caramelize, about 20 to 25 minutes.

Add the vinegar and sugar and continue to cook for one more minute to incorporate.

Off the heat, add the fresh herbs and taste for seasoning.

Delicious served hot or cold.
