

CHELTEN HOUSE
Menu Inspirations

**PORK SCALLOPINI
A LA TUSCANO**

DINNER

PORTION SIZE: 1 SERVING

Ingredients

- 2 3 oz Pork Loin Cutlets, pounded thin
- All Purpose Flour, seasoned
- 1 oz Canola Oil
- 3 oz **Chelten House All Natural Picatta Sauce**
- 1 tbsp Sun Dried Tomatoes, cut julienne
- 1 tbsp Whole Butter

Garnish

- 3 Broccoli Stalks, EVOO, S & P
- 3 Herb Roasted Red Potatoes
- ¼ tsp Lemon Zest



Method: Dredge pork in seasoned flour and saute in hot pan with oil until golden and fully cooked. Next add **Chelten House Picatta Sauce**. Immediately add sun dried tomatoes and butter, and remove from heat. Plate pork scallopini with broccolini and herb roasted potatoes. Top the pork with sauce and garnish with lemon zest.



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