



sunsetgourmet.ca



VEAL PARMESAN

4 - 6 veal cutlets (approx. 1 ½lb (.681kg))

2 Tbsp. **Chicken Parmesan One Sheet Pan Seasoning Mix**

¼ cup oil

½ cup marinara sauce

½ cup mozzarella cheese, shredded

½ cup panko crumbs

Preheat oven to 400°F. Lightly spray a sheet pan with non-stick cooking spray for easy clean-up (you can also line the sheet pan with non-stick foil). In a small bowl combine seasoning and panko, mix until seasoning is evenly distributed. In a resealable bag or bowl, combine seasoning mix, oil and veal. Close bag securely and squeeze bag to thoroughly coat the veal.

Place veal on prepared sheet pan. Bake for 12-15 minutes or until veal is cooked to your liking. Remove from oven. Spoon sauce evenly over veal. Sprinkle with cheese and bake for 5 minutes or until cheese is melted. Serve with pasta.



• **Chicken Parmesan One Sheet Pan Seasoning Mix**