

Seared Veal Chop

Indulge in the rich, tender
flavor of a Premium Veal
Chop, expertly cut for a
tender, buttery texture.

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RECIPES ARE ADDED!**

delivers a melt-in-your-
mouth experience with
every bite. Whether
seasoned simply with salt
and pepper or enhanced
with fresh herbs and a
decadent sauce, this veal
chop is a luxurious
centerpiece for any
gourmet meal. Elevate
your dining experience
with this exquisite veal
chop—tender, flavorful,
and always a cut above the
rest.

Ingredients (Serves 2)

For the Veal Chops:

- 2 **bone-in veal chops** (about 1.5 inches thick)
- 1 tbsp **olive oil**
- 1 tbsp **unsalted butter**
- 1 tsp **salt** (or to taste)
- ½ tsp **black pepper**
- ½ tsp **paprika** (optional, for added depth)

For the Dijon Cream Sauce:

- 1 clove **garlic**, minced
- 1/2 cup **dry white wine** (or beef broth)
- 1 cup **heavy cream**
- 2 tbsp **Dijon mustard**
- 1/4 tsp mustard powder
- 1/4 tsp **honey**
- **1/4 tsp dried thyme**
- 1/2 tsp **lemon juice** (for brightness)
- Kosher or sea salt & black pepper, to taste

Instructions

1. Sear the Veal Chops

1. **Prepare the veal:** Pat the veal chops dry and season both sides with salt, pepper, and paprika.
2. **Sear:** Heat olive oil and butter in a large skillet over **medium-high heat**. Once hot, add the veal chops and sear for **4-5 minutes per side** until golden brown.
3. **Rest:** Remove the chops from the skillet and set aside. Tent with foil to keep warm.

2. Make the Dijon Cream Sauce

4. **Sauté the garlic:** In the same skillet, reduce heat to **medium** and add the minced garlic. Sauté for **30 seconds** until fragrant.
5. **Deglaze:** Pour in the white wine (or broth), scraping up the browned bits from the pan. Let it reduce by half (**2-3 minutes**).
6. **Add the cream & mustard:** Stir in the heavy cream, Dijon mustard, mustard powder, and fresh thyme. Simmer for **3-4 minutes** until the sauce thickens slightly.
7. **Season:** Add salt, black pepper, and a touch of lemon juice for balance.

3. Finish & Serve

8. **Return the veal chops to the pan,** spooning some sauce over the top. Let them warm through for **1-2 minutes**.
9. **Serve hot,** drizzling extra sauce over the chops.