

Quinoa Salad with Veal Scaloppini
(serves 4)

4 pcs. veal scaloppini
1/2 T olive oil
1 C quinoa (leftover from lunch)
2 T capers
1 lemon zested and sectioned
2 c. chopped romaine lettuce
1 T olive oil
S and P to taste

1. Rub veal with olive oil, season and grill quickly 2 minutes per side, let cook, dice into large squares and set aside.
2. Cut lemon sections into small pieces. Add lemon pieces, zest, capers, veal and romaine to quinoa and mix well. TASTE.
3. Season and serve.