

Veal Rollatini with Escarole, Tomato, and Grilled Asparagus  
(chicken cutlets and ground chicken can be substituted)  
(serves 4)

4 slices veal scaloppini about 4oz each  
10 oz ground veal  
1 head escarole chopped and blanched  
1 c. tomato chopped  
1/2 c. onion chopped  
2 clove garlic chopped  
1/2 tsp. chili flakes  
3 T olive oil  
1 bunch asparagus  
1 zucchini sliced lengthwise about 1/4 in. thick  
S and P to taste

1. In a large pan over medium heat add 1 T olive oil, onion, garlic and chili flake. Cook 2 minutes, add escarole and cook another 4-5 minutes. Add tomatoes and cook 4 minutes longer and set aside in bowl.
2. In the same pan, add ground veal and cook about 7-8 minutes or until fully cooked, pour out any excess fat and add 3/4 of escarole mixture to it, season, mix and set aside.
3. Lay out veal scaloppini and add a large spoon full of ground mixture to each. Roll them up and secure them with a tooth pick or butchers string.
4. Season the veal rolls and bake them at 350 for 12 - 14 minutes or until fully cooked.
5. Toss asparagus and zucchini with remaining olive oil, season and grill until tender about 4 minutes for asparagus and 6-7 for zucchini.
6. Place vegetables on plate and top with veal rolls.