

## **Baked Veal Cutlets**

Recipe Cookbook: Houston Junior League Cookbook

Prep Time: 15 minutes

Cooking Time: 30 minutes

### **INGREDIENTS:**

4 large veal cutlets  
1 egg, well beaten  
1/2 C cream  
Pepper, salt & flour  
1/4 C butter  
1 can condensed tomato soup  
1 C sour cream  
2 green onions, with tops, chopped  
1 C Swiss or American cheese

### **DIRECTIONS:**

Dip cutlets in a mixture of egg & cream; dredge lightly in mixture of salt, pepper & flour. Sauté in melted butter till light brown. Arrange in baking dish. Combine soup, sour cream & onions; pour over cutlets. Top with grated cheese & bake 30 minutes in 350° F oven.

Serves: 4