

# Mama Leone's Veal Parmigiana



## Servings: 4

*4 Slices Veal Scallopini, Pounded Thin*  
*4 Tablespoons Flour*  
*1 Large Egg, Beaten*  
*3/4 Cup Sifted Bread Crumbs*  
*1/4 Cup Olive Oil*  
*1/4 Cup Melted Butter*  
*3 Scallions, sliced 1/4" thick*  
*2 Cups Mama Leones Classic Marinara Sauce*  
*4 Slices Prosciutto*  
*4 Slices Mozzarella Cheese*  
*Salt*  
*1/4 Teaspoon Black Pepper*  
*4 Tablespoons Grated Parmesan Cheese*

## Cook Time:

1. Dip the cutlets into the flour, then into the egg, and then into the bread crumbs, coating both sides well. Do this twice to each cutlet.
2. Heat the olive oil and half of the butter in a large non-stick pan. Add the cutlets and saute on each side about six minutes, or until golden brown on the outside. Meanwhile, stir the sliced scallions into the remaining butter, and preheat the oven to 375°.
3. In a baking glass, pour a thin layer of the marinara sauce, covering the bottom. Place the sauteed cutlets on the marinara sauce in the baking glass. Spoon a little of the marinara over the cutlets. Place one slice of prosciutto on each cutlet, and spread the scallion mixture over the prosciutto slices. Add the mozzarella slices over the scallion mixture, and spoon more marinara sauce over the top. Top with the grated cheese, and sprinkle with salt and pepper..
4. Bake the cutlets for 20 minutes, and serve immediately.

---

Per Serving (excluding unknown items): 1098 Calories; 75g Fat (62.0% calories from fat); 92g Protein; 11g Carbohydrate; 1g Dietary Fiber; 348mg Cholesterol; 6813mg Sodium. Exchanges: 1/2 Grain(Starch); 13 Lean Meat; 0 Vegetable; 9 Fat.