



Strauss Free Raised® Veal Chops with Ratatouille and Herb Butter

ingredients *prep time: 45 min • cook time: 45 min • serves 4*

4 veal rib chops (12 oz each)	1 bay leaf
kosher or sea salt, to taste	1 sm zucchini, med dice
cracked black pepper, to taste	1 sm yellow squash, med dice
½ cup extra-virgin olive oil for veal chop marinade	1 sm eggplant, med dice
	1 tbsp garlic, minced
½ cup extra-virgin olive oil, divided – for sautéing	1 pint grape or cherry tomatoes, halved
	3 tbsp basil, julienne (thinly chopped)
½ med onion, med dice	3 med yellow potatoes, boiled and quartered
1 sm red pepper, med dice	
1 sm green pepper, med dice	

herb butter ingredients

¼ lb unsalted butter, softened	1 tsp fresh-squeezed lemon juice
2 tbsp Italian parsley, chopped	kosher or sea salt, to taste
1 tsp chives, minced	black pepper, to taste
1 tsp basil, chopped	

herb butter directions

Take softened butter, place in bowl. Add remaining ingredients. Mix until incorporated. Set aside.

directions

- 1 Preheat oven to 180° (for holding).
- 2 Remove veal chops from refrigerator 1 hour before grilling – for best results, grill meat at room temperature.
- 3 Season chops with salt and pepper.
- 4 Coat chops with ½ cup olive oil, marinate for one hour while veal comes to room temperature.
- 5 Preheat grill to medium-high heat.
- 6 Heat sauté pan over medium heat. Add half of the olive oil (¼ cup), heat oil, add onions, peppers and bay leaf.
- 7 Cook until onions are translucent, 7 minutes.
- 8 Add zucchini and squash, cook 5 minutes.
- 9 Heat another sauté pan, add remaining ¼ cup olive oil. Heat oil, add eggplant and cook until golden brown. Add to other vegetables.
- 10 To the vegetable mixture, add minced garlic, halved tomatoes and quartered potatoes. Cook for 2 minutes.
- 11 Add basil and season with salt and pepper. Set aside, in low-temperature oven at 180° until ready to serve. (Ratatouille can be prepared a day in advance—bring to temperature over low heat)
- 12 Place marinated chop on grill, cook over medium-high on each side for 6-8 minutes or to preferred temperature. (Recommended internal temperature 140°.) *See Website for alternative Cooking Options.*
- 13 Place some of the ratatouille on warm plate, lean veal chop over ratatouille. Finish with pat of herb butter. Serve and enjoy!

*Recipe courtesy of Adam Siegel, Executive Chef, Bartolotta Restaurants.
Suggested wine: light red (Pinot Noir) or Sancerre (acidic)*