

## VEAL STRIPS WITH RADICCHIO AND OLIVES

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### Menù Ingredients

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180 g. Olive Itrana “alla siciliana”- Itrana Olives “Sicilian Style”  
- UH1X  
200 g. Salsa di radicchio rosso con Aceto Balsamico di  
Modena IGP – Red radicchio sauce with PGI Modena Balsamic  
Vinegar - C81  
30 g. Capperini in olio extra vergine di oliva - Small Capers in  
Extra-virgin olive oil - XG7

### Ingredients

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to taste Salt and Pepper  
1 Kg. Strips of veal

**Chef:** Monica Copetti

**Gluten Free**

### Method

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Combine all the ingredients and cook in a non-stick frying pan for 10 minutes.