

VEAL CHOPS WITH SAFFRON ORZO AND TOMATO SAUCE

SERVES 4

ACTIVE TIME: 25 MIN START TO FINISH: 25 MIN

This dish is a summery variation on the Northern Italian pairing of tomato-braised ossobuco and saffron-flavored risotto. Here the delicious classic combination is lightened up with orzo and wilted grape tomatoes.

- 4 (½-inch-thick) veal chops (rib or loin; 7 oz each)
- ¾ teaspoon salt
- ½ teaspoon black pepper
- 3 tablespoons olive oil
- 1 garlic clove, finely chopped
- ½ cup dry white wine
- 2 (10-oz) containers grape tomatoes
- 1 teaspoon finely chopped fresh rosemary
- 1½ cups orzo (10 oz)
- Scant ¼ teaspoon crumbled saffron threads
- 2 tablespoons unsalted butter
- ¾ oz finely grated Parmigiano-Reggiano (⅓ cup; see Tips, page 169)

► Pat chops dry and sprinkle with ½ teaspoon salt and ¼ teaspoon pepper.

► Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then sauté chops, turning over once, until golden and just cooked through, 6 to 7 minutes total. Transfer to a plate.

► Add garlic to skillet and cook over moderate heat, stirring, 30 seconds. Stir in wine, tomatoes, rosemary, and remaining ¼ teaspoon each of salt and pepper and simmer, gently pressing on tomatoes until they collapse, about 10 minutes.

► Meanwhile, cook orzo with saffron in a 3-quart saucepan of boiling salted water (see Tips, page 169) until al dente. Drain well in a sieve and return to saucepan, then stir in butter and cheese.

► Reheat chops in sauce and serve with orzo.

