



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

- Pat chops dry and sprinkle with 1/2 teaspoon salt and 1/4 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 1/4 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.