

# Veal and Peas Stew

**Preparation time:** 45 min

**Difficulty:** Easy

## Ingredients

- Basil: to taste
- Carrots: 2
- Celery: 1
- Cointreau: to taste
- Flour: to taste
- Onion: 1
- Peas: 7 oz.
- Veal: 1.1 lbs



## Preparation

Finely chop the onion, celery, carrots and fry in a pan until golden.  
Flour the veal stew meat, remove the excess flour and place in saucepan.  
Bake until it is nicely browned and then deglaze with a hint of Cointreau.

Pour the **Pomì chopped tomatoes** and let cook for about 15 minutes.  
Finally add the peas and finish cooking for another 10-15 minutes.

**For this recipe we used:**

Chopped Tomatoes  
400 gr

