Bistro Osso Buco with Herbed Polenta

Campbell's Foodservice

TOTAL TIME	SERVING / SIZE	SERVINGS
280 min	1 shank	12



A tender, slow-braised veal shank dish, enriched with Campbell's Signature French Onion Soup for deep, savory flavor. Paired with a creamy herbed polenta, this classic Italian meal combines the richness of veal, aromatic vegetables like onions, carrots, and celery, and a touch of dry red wine for a perfect, comforting bite.

MADE WITH

Campbell's SIGNATURE SOUPS **Signature French Onion**
CASE CODE 08171

Ingredients

12 (1.8 kg)	Veal shanks
6 g / 2.4 g	Salt and pepper, each
60 mL	Olive oil
58 g	Unsalted butter
298 g	Onions, diced
454 g	Carrots, diced
340 g	Celery stalks, chopped
30 g	All-purpose flour
56.7 g	Tomato paste
500 mL	Dry red wine
½ tub (905g)	Signature French Onion
1 L	Water
4	Bay leaves
Herbed Polenta	
4 L	Water
19 g	Salt
1 L	Medium or finely ground cornmeal
177 g	Fresh chives, chopped
10 mL	Dried oregano
18 g	Lemon zest
45 g	Minced garlic
750 mL	Milk
175 g	Unsalted butter

Directions

Osso Buco

1. Preheat oven to 350°F (180°C). Meanwhile, season veal shanks with salt and pepper. Heat oil in large rondeau set over medium heat; cook shanks for about 10 minutes or until browned all over. Transfer to full hotel pan (4 inches/10 cm deep).

2. Melt butter in rondeau; cook onions, carrots and celery for about 5 minutes or until starting to soften. Sprinkle flour over top; cook, stirring, for 5 minutes. Stir in tomato paste; cook for 2 minutes. Stir in wine; bring to boil. Cook for 5 minutes. Stir in French Onion soup and water; bring to boil. Pour over veal shanks. Add bay leaves; cover with foil. Roast in oven for 2 ½ to 3 hours or until meat is very tender. Remove bay leaves.

Herbed Polenta

In large pot, bring water and salt to boil. Add cornmeal, a little at a time, whisking constantly (whisking will help eliminate lumps). Reduce heat to medium-low; cook polenta, stirring frequently, for 25 to 35 minutes or until thickened, adding a bit of water if too thick. Stir in chives and oregano.

To Serve

Osso Buco: Reheat veal shank with 250 mL (1 cup /6.7 oz) sauce in saucepan set over medium heat for about 10 minutes or until simmering and heated through. Stir in 5 mL (¼ tsp) lemon zest and 5 mL (¼ tsp) minced garlic.

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Herbed Polenta: Heat 60 mL (¼ cup) milk and 15 mL (1 tbsp) butter in saucepan set over medium heat until steaming. Stir in 250 mL (1 cup/4 oz) polenta and cook for about 2 minutes or until heated through, adding a bit of water if too thick. Stir in 15 mL (1 tbsp/0.1 oz) Parmesan cheese.

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