

BARTLEBY'S AT HOME

Seitan Piccata

SERVES: 4 DEVILS



things

INGREDIENTS

- 4 Bartleby's Crispy Seitan Cutlets
- 4 TB soy-free plant butter*
- 2 cloves garlic, finely chopped
- 2 TB capers, rinsed and drained
- 1 lemon, juiced (save a few thin slices for garnish)
- ½ tsp of red chili flakes
- Salt
- Fresh ground black pepper

notes

TOTAL TIME: 25 MIN

- Prep: 10 min
- Cook: 15 min

SERVING NOTES

Enjoy over a bed of your favorite pasta, next to some garlicky greens, or just as is.

*We like Earth Balance® Soy Free Buttery Spread.

make

DIRECTIONS

- Preheat your oven to 350°.
- Gather and prep all your ingredients!
- When the oven has reached temperature, place seitan cutlets on an ungreased baking sheet on the center rack. Bake cutlets 10-17 minutes, flipping over about halfway through. Cutlets should be heated through to the center, and the hand-battered coating should start to sizzle and crisp up.
- Meanwhile, melt butter in a medium skillet over medium-low heat. Add garlic and stir to coat; cook for about a minute, until fragrant. Add capers, lemon juice, and chili flakes; stir and cook for an additional 1-3 minutes until the flavors have melded. Add a pinch of salt and freshly ground black pepper to taste.
- Place hot, crispy cutlets on a plate and demonically drizzle with the buttery piccata sauce. Garnish with lemon slices, and finish with a sprinkling of flaky sea salt and more chili flakes if desired. Serve and stuff yer face.