Lamb ribs stew



Preparation time: 20 min
Difficulty: Medium

Ingredients

- Black pepper: to taste
- Carrot: 1
- Celery: 1 stalk
- Garlic: 1
- Lamb ribs: 1 rack
- Oregano: to taste
- Parsley: 1 bunch
- Salt: to taste
- Vegetable broth: to taste

Preparation

Chop the carrot, celery, garlic and parsley and sauté in the oil.
Add the lamb ribs, sauté them over medium heat and add salt and pepper as needed.
Then combine **Fine tomato pulp Pomì**, two ladlefuls of vegetable broth and oregano.
Cover with a lid and finish cooking over gentle heat.
Serve along a few sprigs of herbs as garnish.

For this recipe we used:

Finely Chopped tomatoes 300 gr

