

## Lamb ribs stew



**Time:** 20 min.

**Difficulty:** Medium

### Ingredients (4 people)

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- Puree de tomates 700g 300 gr
- 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
- None
- None

**For this recipe we used:**



## 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.