

## Lamb ribs on steamed potatoes with tomato



**Time:** 45 min.

**Difficulty:** Medium

### Ingredients (2 people)

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- Puree de tomates 700g 300 gr
- Extra virgin olive oil to taste
- Fresh thyme to taste
- Garlic clove 1
- Lamb ribs 6
- Potatoes 2
- Red wine half a glass
- Salt and pepper to taste

**For this recipe we used:**



## Preparation

1. Marinate the ribs in extra virgin olive oil, salt, pepper and fresh thyme, leave to rest.
2. In the meantime, peel and dice the potatoes then cook them in salted boiling water for 10 minutes.
3. Sear the cutlets on both sides in a pan with some hot oil and an unpeeled crushed garlic clove. Add some the red wine, simmer and reduce. Leave to rest for ten minutes. In the meantime, finish cooking the potatoes in a pan then add the ***Pomè Puree de tomates.***
4. Arrange the ribs on a bed of potatoes.