Pomì
O Così. O Pomì.

Lamb ribs on steamed potatoes with tomato

Preparation time: 45 min
Difficulty: Medium

Ingredients

- 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

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 ***Pomì Strained tomatoes.***
4. Arrange the ribs on a bed of potatoes.

For this recipe we used:

Rustica Tomato Sauce 300 gr