

# 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

