



INGREDIENTS

2 TBSP of olive oil
3 whole garlic cloves
4 lamb shoulder shanks
1 cup of red wine
4 cups of Passata
2 pieces of capsicum peppers
2 pieces of rind of parmiggiano Reggiano
2 pepperoncini
10 lasagna sheets



LAMB SHANK RAGU

By Caterina Romano's kitchen

DIRECTIONS

1. In a Dutch oven, heat the oil over medium heat. Add the garlic cloves and cook for 1 minutes until fragrant.
2. Use paper towel to pat dry the lamb. Add the lamb to the Dutch oven and cook until it is browned on both sides, about 3 minutes per side.
3. Add the red wine and cook for approximately 10 minutes until most of the alcohol evaporates.
4. Add the Passata, season with salt & pepper. Add the peppers, rind of cheese and pepperoncini.
5. Cover the pot, set the heat at low and cook for 4 hours.
6. Bring a large pot of salted water to boil.
7. Take each leftover lasagna sheets and break them into small pieces. Cook pasta until al dente.
8. Remove the lamb from the sauce and place it in a dish. Remove the bone and shred the lamb into small pieces. Return the meat to the sauce and stir to combine.
9. Add the al dente pasta to the sauce, mix and cook over medium heat for 2 minutes.
10. Portion the lamb ragu into individual pasta bowls of your choice. Finish with a generous portion of grated parmiggiano Reggiano. Serve immediately.

ENJOY THE PENNE ARRABIATA