

## MINCED LAMB MEAT



### **Ingredients (serves 6 people):**

Olive oil to taste  
4 cloves garlic, minced  
1 chopped onion  
750 g sliced or diced lamb meat  
1 can of peeled tomatoes  
250 ml of red wine  
1 chopped red pepper

Green olives to taste

Parsley to taste

Salt to taste

Black pepper to taste

Basil to decorate to taste

### **Preparation:**

1. For the ragout mince the meat in strips or cubes and season with salt and pepper.
2. In a saucepan, brown the onion, red pepper and chopped garlic in olive oil.
3. Add lamb meat and fry.
4. Add wine and cook for another 15 minutes
5. Add peeled tomatoes and green olives, mix well and let reduce.
6. If necessary, correct the salt and pepper.
7. Turn off and sprinkle the parsley.
8. Serve with creamy cheese polenta prepared found in Side Dishes Recipes.