

Easy Alberta Lamb Cacciatore



Serves 3

Ingredients:

1 ½ cups Alberta lamb
1 Tbsp vegetable oil
14 oz. can stewed tomatoes
5 ½ oz. can tomato paste
1 ½ tsp. dried basil
1 cup sliced mushrooms
1 small zucchini, sliced
Hot cooked pasta (your favorite)

Method:

Brown lamb in oil in medium skillet, remove from pan. Drain off fat, stir in remaining ingredients. Bring mixture to a boil, return lamb to pan. Cover and simmer 25-30 minutes. Serve over pasta.

Recipe courtesy of Lorna Wall, Camp Creek, Alberta

Your Notes



You've got **GREAT** taste!

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