

Italian Lamb Lasagna

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-lamb-skewers-recipe>

Ingredients:

- 9/16 pound pasta sheets lasagne, fresh or dried
- 1 3/4 pounds lamb boneless shoulder or leg or meat from neck chops
- 2 3/4 cups tomato passata I use 'rustico' which is thicker
- 1 handful cherry tomatoes optional, cut in half
- 2 small carrots finely chopped
- 2 celery stalk finely chopped
- 1 onion peeled and finely chopped
- 1 sprig rosemary
- 3 tablespoons extra virgin olive oil
- 1/2 glass red wine
- 1 cup lamb stock homemade or other beef stock cube
- 1 1/8 cups pecorino or Parmesan grated
- salt for pasta and to taste
- black pepper to taste
- 3/4 cup all purpose flour
- 7 tablespoons butter
- 1 milk
- 1 pinch salt
- 1/2 teaspoon nutmeg grated

Nutrition:

1. Calories: 1260 calories
2. Carbohydrate: 63 grams
3. Cholesterol: 250 milligrams
4. Fat: 85 grams
5. Fiber: 7 grams
6. Protein: 55 grams
7. SaturatedFat: 39 grams
8. Sodium: 1660 milligrams

9. Sugar: 15 grams

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