



## Rosemary Scented Lamb Over Pasta

**Source:** Intercourse cookbook

**Serving Size:** 2~3

**Prep Time:** ~ 30 min

**Cooking Time:** ~30 min



**Image Substituted**

NOTES: Heat this dish by gently tossing in a heavy pan, until heated through, do not boil this dish.

Serving Ideas: This dish is a great dish for a romantic dinner, serve with fresh bread and a glass of white wine!!

### Directions:

- Cook the Pasta according to instructions
- Saute the garlic, lamb and pepper until lamb is tender.
- Over high heat, deglaze the pan with the white wine, cooking until most of the liquid is almost evaporated.
- Add the tomato and rosemary. Simmer for **15 minutes**
- Stir in the cream, salt and pepper, cook until heated through.
- Toss with warm rigatoni.
- Garnish with cheese, rosemary sage and oregano, serve immediately.

### Ingredient List

- 5~6 ounces lamb -- cut into strips
- 2 cloves garlic – chopped
- 1/2 of a yellow or red pepper cut into strips ½ wide
- 1/4 cup dry white wine
- 1-½ cup tomato – crushed
- 1 sprigs rosemary
- 2 tablespoons heavy cream
- 1/2 pounds rigatoni – cooked
- 1/4 cup Parmesan cheese
- 1 teaspoons rosemary – chopped
- 1 teaspoons sage – chopped
- 1 teaspoons oregano – chopped
- Salt and pepper -- to taste