

Pasta Lamb Skillet

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An easy and delicious dinner perfect for any night of the week, this simple skillet meal combines the hearty and simple flavors of pasta with delicate and zesty lamb. Fresh vegetables spice up this simple hearty dish and make it a hearty and memorable meal perfect for weeknights and on-the-go families.

Ingredients:

1 (8 oz) package small pasta such as farafelle or rotini
12 oz. ground lamb
1 c. chopped onion
2 garlic cloves, minced
1 Tbsp olive oil
1 medium zucchini, quartered and thinly sliced
1 (14.5 oz) can diced tomatoes, undrained
1 c. sliced fresh mushrooms
3 Tbsp minced fresh basil
½ tsp pepper
¼ tsp seasoned salt
¼ c. sliced ripe olives

Directions:

1. Cook pasta according to package directions and drain, setting aside.
2. In large skillet, cook lamb, onion and garlic over medium heat until meat is browned and vegetables are tender. Drain, and set aside.
3. In same skillet, combine zucchini, tomatoes, mushrooms, basil, pepper and seasoned salt. Add pasta, olives, and lamb to skillet and toss to combine. Heat through and serve.

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