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by Apricot

Baked lamb chops

Ingredients

Olive oil
1 can of tomatoes
4-6 cloves garlic
1 tbsp dried oregano
1 cup water
Salt
Pepper
6 lamb chops
Some pasta noodles

Preparation

1. Pour into 13x9 pyrex dish 2 tablespoons of your best olive oil.
2. Add 1 can tomatoes in juice, pureed in blender, 4-6 cloves garlic, 1 tablespoon dried oregano, 1 cup water, salt and pepper to taste.
3. Add 6 lamb chops or 4 lamb shanks. Bake in 190 C oven for 1 hour, turning lamb in sauce every 15-20 min. Sauce will reduce. Add 2 cups water to sauce.
4. Stir in 2 cups broken spaghetti, cover with foil, bake 20-30 min, checking and stirring.