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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.
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