

Rustic Alberta Lamb Rigatoni with White Wine and Saskatoons



Serves 2

Ingredients:

150 grams boneless Alberta Lamb sirloin cubes

¼ red onion, diced

1 small zucchini, diced

1 large tomato, diced

½ cup fresh or frozen saskatoons

Olive oil

1 clove garlic, minced (add this last)

¼ cup dry white wine

¼ cup chicken stock

2 tbsp. cold butter

Salt & pepper to taste

Fresh chopped herbs

Grated Asiago cheese for garnish

Method:

Sauté first seven ingredients until the onions and garlic are starting to brown.

Deglaze the pan with wine and stock. Add the next five ingredients.

Toss in 4 cups of cooked rigatoni, season to taste and garnish with the grated Asiago cheese.

Recipe courtesy of Chef Darren Nixon

Your Notes



You've got **GREAT** taste!

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