

BRAISED LAMB SHANKS

- Prep time: **15 minutes**
- Cook time: **3 hours and 10 minutes**
- Yield: **Serves 6**

INGREDIENTS

6 lamb shanks

Kosher salt

Freshly ground black pepper

2 tbsp. extra-virgin olive oil

4 tbsp. butter, divided

1 onion, chopped

2 medium carrots, peeled and finely chopped

3 cloves garlic, minced

2 tbsp. tomato paste

2 c. low-sodium beef broth

1 (15-oz.) can tomato sauce

2 sprigs rosemary

1 c. red wine

DIRECTIONS

1. Preheat oven to 350°. Season lamb shanks with salt and pepper. In a large Dutch oven over medium-high heat, heat oil. Add lamb and cook until golden all over, about 4 minutes per side. Work in batches as necessary. Remove lamb from pot and place on a plate.
2. In the pot, melt 2 tablespoons butter over medium heat. Add onion and carrots and cook until soft, 4 minutes. Add garlic and cook until fragrant, 1 minute more, then add tomato paste and stir until vegetables are coated.



3. Pour in broth and tomato sauce, then return lamb shanks to pot. Add rosemary and bring to a boil. Cover and transfer to oven. Cook until lamb shanks are completely tender, 2 hours.
4. Remove lamb from pot and place on a cutting board. Tent with foil to keep warm. Discard rosemary.
5. Return pot to stove over medium heat. Add wine and bring to a boil. Reduce heat and let simmer until thickened, 10 minutes. Stir in remaining 2 tablespoons butter.
6. Serve lamb with mashed potatoes and spoon sauce on top.

*Click [HERE](#) to view recipe from delish.com