

# Lamb Shoulder Chop Pizzaiola

Serves 4-6

## Main Ingredient:

1 lamb shoulder chop per person

## Seasoned Flour Blend Ingredients:

1 cup flour  
1 pinch Cayenne pepper  
½ Tbsp. Paprika  
½ tsp. Black pepper

## Additional Ingredients:

4 Tbsp. Olive oil  
3 Tbsp. Tomato paste  
½ cup Onions, chopped  
6 cloves Garlic, chopped  
1 cup White wine  
1 12-ounce can tomatoes, crushed  
¼ tsp. Dried oregano flakes  
1 slice per person mozzarella cheese

## Preparation:

Prepare seasoned flour. Dust chops with seasoned flour.

Heat 3 Tbsp. Olive oil in skillet. Brown chops on both sides until light brown. Remove chops from skillet onto plate. Discard fat from skillet. Add tomato paste, onions, garlic and sauté for a couple of minutes. Add white wine, crushed tomatoes and oregano. Return chops to skillet, cover and braise over low heat for 45 minutes or until tender. Remove chops and keep warm in oven.

Puree all the sauce in a blender. Place chops on serving plate. Cover with sauce. Top with mozzarella. Place under broiler until cheese is melted. Serve.

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