



# Christmas Braised Lamb Shanks with Herb Infusion

## Ingredients:

4 lamb shanks  
2 tablespoons olive oil  
2 onions, finely chopped  
3 cloves garlic, minced  
1 carrot, diced  
2 celery stalks, diced  
1 cup beef broth (additional for sauce if needed)  
2 cups beef broth  
1 can (14 oz) diced tomatoes  
2 tablespoons tomato paste  
1 teaspoon fresh thyme leaves  
1 teaspoon fresh rosemary, chopped  
Salt and pepper to taste

## Directions:

Preheat the oven to 325°F (163°C).

Season the lamb shanks with salt and pepper. In a large oven proof pot, heat the olive oil over medium-high heat and brown the lamb shanks on all sides.

Remove the shanks and set aside.

In the same pot, add onions, garlic, carrot, and celery. Sauté until softened.

Add 1 cup of beef broth to deglaze the pot, scraping up any browned bits from the bottom.

Stir in another 2 cups of beef broth, diced tomatoes, tomato paste, thyme, and rosemary. Bring to a simmer.

Return the lamb shanks to the pot, cover, and transfer to the oven.

Braise in the oven for 2 to 2.5 hours, or until the meat is tender and falls off the bone.

Adjust seasoning with salt and pepper, and serve hot.

Prep Time: 20 minutes | Cooking Time: 2.5 hours | Total Time: 2 hours 50 minutes  
Kcal: 450 kcal | Servings: 4 servings.