

# Braised Lamb Shanks

*YIELD: 4 servings*

*4 lamb shanks*

*½ cup red wine*

*3 cups Costantino's Kitchen Tomato/Basil Pasta Sauce*

*½ cup kalamata olives, pitted and halved*

Brown lamb in Dutch oven. Add red wine, scraping pan to loosen browned bits. Add pasta sauce and bring to a boil. Reduce to low, cover and simmer for 2 hours. Add olives in the last 10 minutes.

