

Libyan Pasta with Stewed Meat

Ingredients

- 1/4 cup vegetable oil
- 2lbs boneless and trimmed lamb or beef chuck, cubed
- 2 onions, chopped
- 3 garlic cloves, minced
- 1/4 cup tomato paste
- 2.5 tsp salt
- 2 - 3 tsp *bzaar* spice mix
- 1.5 tsp hot paprika or 1 tsp paprika + 1/2 tsp cayenne pepper
- 4 cups lamb or beef stock, divided
- 12 oz pasta elbows
- 2 - 3 green chilies, whole

Directions

Put the vegetable oil in a large sauce pan and heat over medium-high heat. Working in batches, if necessary, add the lamb or beef cubes, and brown on all sides - about 3 to 4 minutes per side. Remove meat and set aside.

Turn heat to medium and add onion. Sauté, stirring often, until the onion is soft, 5 to 7 minutes. Add the minced garlic and sauté for another minute.

Add the meat cubes and any accumulated juices to the pan. Add the tomato paste, salt, *bzaar* spice mix and hot paprika and mix. Add 3 cups of stock. Bring to a boil, then lower the temperature to low and simmer for 90 minutes.

Heat the leftover cup of broth. Add the pasta and chilies to the pan. Add additional hot stock or water to the pot sufficient to cover the meat and pasta. Turn heat to high and bring to a boil. Lower heat to medium and cook until the pasta is cooked through, stirring frequently.