LAMB CHOPS PROVENÇALE

(Serves 4)

**Ingredients**

6 tomatoes (or 1 can without the liquid)

1 onion

½ T oil

1 dl white wine

10 black olives

½ tsp thyme

Salt, pepper

8 lamb chops

½ clove garlic

Salt, pepper

**Instructions**

Rub the chops with garlic and fry them in oil a frying pan. Remove and keep warm.

Scald the tomatoes and remove the skins. Chop the tomatoes into smaller pieces.

Mince the onion and fry it in oil in the frying pan.

Add the tomatoes and white wine.

Cover and let the sauce simmer for i 3-4 minutes.

Chop the olives and add them and the thyme to the sauce.

Add the chops to the pan and heat them up.

Serve with rice or pasta.