



Roasted LEG OF LAMB

This recipe for roasted leg of lamb is both easy to prepare and absolutely delicious – making it perfect for Easter Sunday lunch.



1 leg of lamb, bone-in (about 5-6 lbs)
6 garlic cloves, minced
1/4 cup fresh rosemary leaves, chopped
1/4 cup fresh thyme leaves,

chopped
60ml olive oil
2 tablespoons Dijon mustard
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper

Instructions:

Preheat your oven to 350°F (Gas Mark 4).

- 01** In a small bowl, combine the minced garlic, chopped rosemary, chopped thyme, olive oil, Dijon mustard, kosher salt, and black pepper. Mix well to create a paste.
- 02** Place the leg of lamb in a roasting pan, fat side up. Using a sharp knife, make several slits in the lamb.
- 03** Rub the herb paste all over the lamb, making sure to push some of the mixture into the slits.
- 04** Roast the lamb in the preheated oven for about 1 1/2 to 2 hours, or until the internal temperature reaches 145°F for medium-rare, 160°F for medium, or 170°F for well-done.
- 05** Remove the lamb from the oven and let it rest for at least 15 minutes before carving. This will allow the juices to redistribute throughout the meat and ensure a tender and juicy roast.
- 06** Carve the lamb into thin slices and serve with roast potatoes, braised red cabbage, parsnips, minted peas and honey-glazed chantenay carrots.

Enjoy your delicious roasted leg of lamb!



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