



ROASTED LEG OF LAMB

Serves 8

Ingredients

3½-4 lb	Boneless Leg of Lamb, remove silver skin, trim excess fat
¼ cup	Olive Oil
3 cloves	Garlic
2 Tbsp	Lemon Zest
3 Tbsp	Parsley, rough chop
2 Tbsp	Sage, rough chop
2 Tbsp	Rosemary, rough chop
2 Tbsp	Thyme, rough chop
3 Tbsp	Olive Oil
3 medium	Carrots, roll cut
3 ribs	Celery, roll cut
2 medium	Onions, large dice
3 Tbsp	Vegetable Oil
To Taste	Salt & Pepper

Equipment

- Chef's knife
- Food processor
- Tongs
- Roasting pan
- Sauté pan

Directions

1. Preheat oven to 325-375°F.
2. In food processor/blender, puree ¼ cup olive oil, garlic, lemon zest, and herbs until well blended.
3. Butterfly lamb. Spread herb paste over inside. Season inside with salt and pepper. Truss roast and season outside with salt.
4. Toss vegetables with remaining olive oil, salt, and pepper. Transfer to roasting pan.
5. Heat vegetable oil in large sauté pan over high heat. Sear lamb on all sides (6-8 minutes). Transfer lamb to roasting pan on top of vegetables. Tent with foil. Roast in oven for 40-55 minutes (until internal temperature reaches 135-145°).
6. Remove lamb from pan and let it rest for 10 minutes before slicing. Serve the vegetables as a side dish if desired