

Greek Style Lamb Leg Roast



An easy roast, full of Greek flavours. This one pan meal is perfect for a lazy Sunday or for entertaining this easter.

Ingredients

- 1.8-2kg lamb leg
- 2 tsp garlic powder
- 1 tsp paprika
- 2 tsp oregano
- 2 tbsp olive oil
- 1 punnet (300g) vine ripened cherry tomatoes
- 1 garlic bulb, cut in half
- ½ cup green Sicilian olives
- 1 kg potatoes, peeled and quartered
- 1 lemon, sliced
- 1 cup chicken stock

Method:

1. Preheat the oven to 200°C.
2. Place the potatoes in a large pot filled with water over heat. Bring to a boil and let it cook for 10 minutes. Drain and allow to steam dry. Season in a bowl with salt, pepper and toss with a drizzle of olive oil until potatoes are evenly coated in it.
3. In a small bowl combine garlic powder, paprika, oregano, olive oil and season with salt and pepper. Rub seasoning all over the lamb until evenly coated.
4. Place the lamb leg in a large baking tray, then add the tomatoes, garlic, olives, parboiled potatoes, lemon, and chicken stock. Place in the oven for 1 hour 15 minutes for medium. Cook for a further 15 minutes if you prefer it well done.