

Mini Lamb Roast with Rosemary and Lemon



Prep Time:
10 minutes



Cooking Time:
20 - 30 minutes



Servings:
4



INGREDIENTS

500g Dirty Clean Food lamb mini roast
salt and cracked black pepper
olive oil
12 sprigs rosemary
3 lemons, halved
3 garlic heads, halved
roasted vegetables, to serve

METHOD

Preheat oven to 200°C. Score the lamb at 2cm intervals and rub with salt, pepper and olive oil.

Scatter the rosemary in a pile in the centre of a baking dish, along with lemon and garlic. Top with the lamb. Fill the baking dish with enough water to come 1cm up from the base of the dish.

Place the lamb in the oven. For cooking time allow 20-25 minutes for medium rare and 25-30 minutes for well done. Cover the lamb with foil after 20 minutes to avoid it becoming too brown, then uncover for the final 20 minutes of cooking. Top up the water a little as the lamb cooks to avoid the lamb drying out.

Once the lamb is cooked to your liking, remove from oven, cover and rest for 15 minutes. Slice and serve with roasted vegetables.