

# Roasted Lamb with Rosemary



Serving: 6



Preparing Time: 20 min



Total Duration: 90 min

## Ingredients

- ♦ Leg of lamb
- ♦ Rosemary
- ♦ Garlic
- ♦ Olive oil
- ♦ Salt and pepper

## Directions

- ♦ Rub lamb with garlic, rosemary, and oil.
- ♦ Season well.
- ♦ Roast at 400°F until outside browns and inside stays pink.
- ♦ Rest ten minutes before slicing.

## Notes

A tender lamb roast flavored with garlic and rosemary. A classic dish for Christmas tables.

