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## Boneless Leg of Lamb and Oven Roasted Potatoes with Rosemary

SERVES 12 ACTIVE TIME: 10 min TOTAL TIME: 3 hour 10 min

- 1 (5-6 lb average) Food You Feel Good About Boneless Leg of Lamb
- 4 Tbsp fresh chopped rosemary
- 1 Tbsp fresh chopped garlic
- 2 bags (24 oz each) Food You Feel Good About Baby Dutch Yellow Potatoes, rinsed and patted dry
- 2 Tbsp olive oil

### Related Information

Temperature Charts

#### Add All Ingredients to List

**Move oven rack to center position.**

#### Preheat oven to 450 degrees.

1. **Season** lamb with sea salt, pepper, 1 Tbsp of chopped rosemary and garlic. Place lamb on rack inside large roasting pan.
2. **Combine** potatoes, remaining chopped rosemary and olive oil in medium bowl; toss until potatoes are evenly coated. Add potatoes to pan (around roast); place in oven.
3. **Roast** 15 min. Reduce heat to 300 degrees; continue to roast, carefully turning potatoes periodically.
4. **Roast** until 135 degrees (or desired doneness-see below), and potatoes are tender when pierced with paring knife. Check internal temperature by inserting thermometer into thickest part of meat. Remove pan from oven.
5. **Transfer** potatoes to serving dish cover and keep in a warm spot. Remove lamb to cutting board; allow to rest 15- 20 min.
6. **Make** Easy Pan Gravy for Lamb(\*see recipe) at this stage.

#### Chef Tip(s):

"Resting" allows juices to distribute evenly and remain in the meat - not all over the plate!



**Calories: 520**

**Nutrition Info:** Each serving (6 oz lamb and 3/4 cup pot) contains 520 calories, 20 g carbohydrate, (2 g fiber), 45 g protein, 32 g fat, (12 g saturated fat), 150 mg cholesterol, and 120 mg sodium.