

Slow-Roasted Boneless Leg of Lamb with Garlic & Herbs





Instructions

1. Preheat oven to 325°F.
2. In a small bowl, mix garlic, herbs, olive oil, lemon zest, salt, and pepper.
3. Rub the mixture all over the lamb. Tie it with kitchen twine if not pre-tied.
4. Place in a roasting pan and cook for 1.5 to 2 hours, or until internal temp reaches 135°F.
5. Let rest 10–15 minutes before slicing and serving.

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