

Treasure Barrel

Greek Slow Roast Leg of Lamb with Potatoes Recipe

20 min Prep time	**3 h 30 min** Cook time	**3 h 50 min** Total time
6 Servings	**Medium** Difficulty	**Greek** Cuisine

Ingredients

For the Lamb

- [ ] 1 (4-5 lb) leg of lamb, bone-in
- [ ] 3 tbsp olive oil
- [ ] 6 cloves garlic, sliced
- [ ] 2 tbsp fresh oregano leaves, chopped
- [ ] 1 lemon, zested and juiced
- [ ] 1 tbsp salt
- [ ] 1 tsp black pepper

For the Potatoes

- [ ] 3 lbs Yukon Gold potatoes, cut into 2-inch chunks
- [ ] 1/4 cup olive oil
- [ ] 1 tsp salt
- [ ] 1/2 tsp black pepper
- [ ] 1 onion, roughly chopped
- [ ] 4 cloves garlic, sliced

For Serving

- [ ] Fresh oregano sprigs
- [ ] Lemon wedges
- [ ] Extra virgin olive oil for drizzling

Instructions

1. Preheat your oven to 325°F. Let the lamb sit at room temperature for about an hour. Pat it dry with paper towels. Score the fat cap in a diamond pattern, being careful not to cut into the meat.
2. Rub the lamb all over with olive oil. Mix the chopped oregano, lemon zest, salt, and pepper together. Press this mixture onto the lamb, making sure it adheres to all surfaces.
3. Place the lamb fat-side up in a large roasting pan. Scatter the sliced garlic around the lamb. Roast for 1 hour to render the fat and develop flavors.
4. While the lamb roasts, toss the potato chunks with olive oil, salt, pepper, onion, and garlic. After the first hour, arrange the potatoes around the lamb in the pan drippings.
5. Continue roasting for another 2 hours, turning the potatoes halfway through. The lamb should reach an internal temperature of 145°F for medium doneness.
6. Remove the lamb from oven and transfer to a cutting board. Cover loosely with foil and let rest for 20-30 minutes. The potatoes can stay in the warm oven.
7. Slice the lamb against the grain. Arrange on a platter with the potatoes. Drizzle with fresh lemon juice and a bit of extra virgin olive oil. Garnish with oregano sprigs.

Nutrition per serving

480 kcal	42 g	28 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Let the lamb come to room temperature before roasting for even cooking
- Don't skip scoring the fat cap - it helps render the fat and allows seasoning to penetrate
- Use a meat thermometer for perfect doneness every time
- The resting time is crucial for juicy lamb - don't skip it