

More than 1 hour

Serves 4-8

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Recipe supplied by [Lamb & Mutton SA.](#)

Ingredients

- 1 Tbsp (15ml) vinegar
- 1.5kg leg of lamb
- 2 red onions, roughly chopped
- 6 medium potatoes, peeled and quartered
- 1 red bell pepper, deseeded and cut into strips
- 1 yellow bell pepper, deseeded and cut into strips
- 8 baby tomatoes, halved
- Salt and milled pepper
- Handful fresh origanum
- ½ cup (125ml) white wine
- 200g feta cheese, cubed

Marinade:

- 4 cloves garlic, crushed
 - 2 tsp (10ml) Dijon mustard
 - ½ cup (125ml) lemon juice
 - 1 tsp (5ml) dried origanum
 - ½ cup (125ml) olive oil
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- Green salad and rustic bread, for serving

Method

1. Dip paper towel in vinegar and wipe the lamb; set aside in a large bowl.
2. Combine the marinade ingredients.

3. Pour over the lamb, cover with plastic wrap and place in the refrigerator for at least 2 hours or overnight, if possible.
4. To cook, preheat the oven to 180°C.
5. Wrap the lamb in baking paper.
6. In a large roasting tin, lay 4 sheets of baking paper over one another to form a star inside the dish.
7. Place the onions, potatoes, peppers and tomatoes in the center of the paper and season. Toss with fresh origanum.
8. Pour the marinade over the vegetables and place the lamb on top.
9. Pour in the white wine and season.
10. Enclose the lamb and vegetables into a pouch by holding the baking paper at the edges, crosswise and bring the paper sheets to the middle above the meat and scrunch together.
11. Use string to tie the pouch and position in the middle of the roasting tin.
12. Roast the lamb for about 2 hours until tender.
13. Remove the roasting tin from the oven and increase the temperature to 220°C.
14. Open the lamb and scrunch the paper under the rim of the roasting tin and baste the lamb with juices, return to the oven for a further 30 minutes until browned and tender.
15. Remove the lamb from the pan and cover in some foil to rest.
16. Toss the vegetables in the pan and add the feta.
17. Return to the oven for a further 15-20 minutes until browned.
18. Serve slices of meat with vegetables, a green salad and rustic bread.

Recipe Developer: Gerrie Du Rand

Photographer: Michelle Parkin

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