

More than 1 hour

Serves 8-10

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Ingredients:

- 1 (about 1.5kg) deboned and butterflied leg of lamb, at room temperature
- Salt and milled pepper
- Glug olive oil
- 4 red bell peppers or palermo peppers, halved
- 1 tub (120g) PnP basil pesto
- 1 packet (125g) fresh mozzarella cheese (fior di latte or bocconcini)

Dry rub:

- 4 tsp (20ml) cumin seeds
- 2 tsp (10ml) coriander seeds
- 1 Tbsp (15ml) smoked paprika
- ½ Tbsp (7ml) sumac or za'atar
- 1 tsp (5ml) brown sugar
- ½ punnet (10g) fresh thyme, leaves picked
- ½ tsp (7ml) garlic salt
- Grated peel of 2 lemons

For serving:

- 4 packets (2s) PnP naan bread, toasted/heated
- Lemon wedges

Method

1. Preheat oven to 180°C.
2. Season lamb well.
3. Combine dry rub ingredients and coat meat with mixture.

4. Marinate for 10-15 minutes.
5. Place peppers in a roasting tray.
6. Roast for 25-30 minutes, for medium doneness, or once the edges blacken.
7. Cook for about 15 minutes over hot coals and rest for at least 10 minutes before slicing.
8. Add dollops of pesto to peppers and dot with mozzarella cheese.
9. Serve sliced lamb and peppers with naan bread and lemon wedges on the side.

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