

1 hour

Serves 8-10

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Ingredients:

- Salt and milled pepper
- 1 (about 1.5kg) rolled deboned leg of lamb, at room temperature
- 1/2 cup olive oil
- 4 red peppers or Palermo peppers, halved
- 1 tub (120g) PnP basil pesto
- 1 packet (125g) fresh mozzarella cheese

Dry rub:

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

For serving:

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

### **GOOD IDEA**

To make this on the braai, use butterflied lamb and cook over hot coals.

#### Method:

1. Preheat oven to 180°C.
2. Season lamb well.
3. Combine dry rub ingredients and coat meat with mixture.
4. Heat oil in a pan and sear meat all over.
5. Place lamb in a roasting tray with peppers arranged around it.
6. Roast for 25-30 minutes per kilogram for medium doneness. (We roasted our 1.5kg lamb for 45 minutes.)
7. Remove peppers after 25-30 minutes of roasting or once their edges blacken.
8. Set aside and keep warm.
9. Remove lamb once done and rest for at least 10 minutes.
10. Add dollops of pesto to peppers and dot with mozzarella cheese.
11. Serve sliced lamb and peppers with naan bread and lemon wedges on the side.