

More than 1 hour

Serves 8

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Ingredients:

Marinade:

- 6 sprigs each rosemary and thyme, chopped
 - 4 cloves garlic, grated
 - 4 sundried tomatoes in olive oil, finely chopped
 - Grated peel of 3 lemons
 - 3 Tbsp (45ml) olive oil
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- 1 (about 2kg) deboned leg of lamb
 - Salt and milled pepper
 - 2 tsp (10ml) ground coriander
 - 2 Tbsp (30ml) olive oil
 - 1 garlic bulb, halved
 - 2 packets (200g each) mixed or calamata olives
 - 2 packets vine tomatoes
 - Lemony roast potatoes, for serving (see cook's note below)

Method

1. Preheat oven to 190°C.
2. Combine marinade ingredients and set aside.
3. Rub lamb with salt, pepper and ground coriander.
4. Brush lamb with half the marinade and set aside for 20 minutes.
5. Heat oil and brown lamb over high heat in a pan.
6. Place in a baking dish with pan juices and garlic, cover with foil and bake for 30 minutes.
7. Uncover, add olives and tomatoes and roast for 20-25 minutes. Rest.

8. Spoon remaining marinade over lamb.
9. Serve lamb sliced, with olives, tomatoes and lemony roast potatoes.

COOK'S NOTE:

For the lemony roast potatoes, cut 6 large potatoes into wedges. Place on a baking tray, season and drizzle with olive oil. Roast at 200°C for 25-30 minutes. Remove and add juice (60ml) and grated peel of 1 lemon and 8 sprigs thyme. Roast for another 8-10 minutes until crispy and cooked through. Serve warm with fresh thyme.

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