

Italian boneless leg of Lamb roast

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This flavorful Italian boneless leg of lamb roast dinner is a delicious meal that is guaranteed to impress family and friends. It's an easy roasted lamb recipe that looks beautiful on the platter. A simple blend of fresh herbs, spices and butter is all it takes to transform this main course into a restaurant-worthy meal everyone will love, perfect for your Easter dinner or Sunday roast. This is a great recipe for family and friends gatherings, It's hearty, filling and perfect for feeding a crowd.

Don't be intimidated by cooking lamb. many find cooking lamb daunting, but once you give this recipe a try you will quickly see that is beginner friendly.

Things to know about this Italian boneless leg of lamb roast

When it comes to an Italian -style boneless leg of lamb roast, its's all about simplicity, quality ingredients and letting the flavor of the lamb be the star. This boneless cut of lamb is ideal for home cooks new to making lamb, it cooks evenly, carves easily and with the added potatoes and carrots it's a complete meal !!

If your boneless leg of lamb comes netted or tied, you can roast it as is. The netting helps it hold it's shape, and cook more evenly. If you prefer to season the inside of the meat,

remove the netting rub the garlic herb mixture all over and re-tie it with butchers twine. I didn't tie mine up this time and it still came out beautifully, but next time I would – just to keep everything a bit neater and hold the shape better while it roast.

If your looking to add more lamb recipes to your recipe book, try my rosemary garlic seared lambchops – it's just as approachable and delicious.

Tried this recipe? I would love to know how it turned out-leave a comment , tag me on Instagram or share it with someone who would like this Italian boneless leg of lamb roast recipe. THANKS!!!!

Ingredients

- 1 boneless leg of lamb (4-5 lbs.)
- 4 gloves minced garlic
- 2 Tbsp. finely minced rosemary
- 2 Tbsp. chopped Fresh Italian parsley
- 1/2 stick room temperature butter
- 2 Tbsp. olive oil
- 1 Tbsp. Dijon mustard
- 2 Lbs. halved baby potatoes
- 4 peeled carrots cut into chunks
- 1 onion quartered
- 1/2 cup white wine or chicken stock
- salt and pepper to taste

Instructions

1. Preheat your oven to 425 degrees. Bring the lamb to room temperature
2. In a small bowl mix the softened butter, minced garlic, rosemary, parsley, and mustard
3. Pat the lamb dry with paper towels. Make small slits all

over the meat , using a paring knife.

4. Rub half the garlic butter all over the exterior of the lamb, work the remaining butter mixture into the slits using your fingers.
5. Toss the potatoes, carrots and onions with the 2 Tbsp. of olive oil in a large roasting pan. salt and pepper to taste.
6. Place the lamb on top of the vegetables. Roast at 425 degrees for 15 minutes to get a good sear on the meat then lower the heat to 325 and continue roasting. Roast for about 15-20 minutes per pound for medium -rare (125 F -130 F internal temperature) or longer if you prefer it more done. A 4.5 Lb. roast typically takes about 1hour 15 minutes to 1 hour and 30 minutes.
7. Let lamb roast rest 10-15 minutes before slicing
8. Plate the lamb surround it with the roasted vegetables, pour the pan juices over the top. ENJOY!!!