

## Butterflied Leg of Lamb with Salsa Verde

*This is the perfect summer roast and a really easy option for sticking on the BBQ. The salsa verde is packed with fresh, uplifting flavours and it's one of the most versatile sauces we know. If you have any left over it works just as well with fish and roasted Mediterranean vegetables as it does with meat.*



### DETAILS

- Prep Time: 10 minutes
- Cook Time: 40 minutes
- Total Time: 50 minutes
- Serves: 4-6

### INGREDIENTS

- 1.2 kg boneless butterflied leg of lamb

#### For the Salsa Verde

- 1 clove garlic, roughly chopped
- 1/2 green chili, de-seeded and roughly chopped
- 75-100g parsley, mint, oregano, leaves picked
- 1 heaped tsp Dijon mustard
- 2 anchovies
- 150ml extra virgin olive oil
- 1 heaped tbsp capers

#### To Serve

- Roasted baby new potatoes and tenderstem broccoli

## METHOD

Pre-heat oven to 200°C / Gas 6.

Blitz the ingredients for the salsa verde in the small bowl of a food processor until smooth but with a slight chunky texture.

Place the lamb in a large roasting tin and smother with a couple of tablespoons of salsa verde. Cover tightly with tin foil and roast in a pre-heated oven for 30 minutes. Lift the lamb from the roasting tin and place directly onto the grill of the BBQ. Cook for a further 10 minutes. Remove the lamb, cover with foil and allow to rest for 15-20 minutes. The lamb will have created its own juices which you can pour into a small saucepan and reduce down with a dollop of redcurrant jelly.

Carve the lamb into thick slices and serve with roasted baby new potatoes, Tenderstem broccoli, the lamb juices, and a bowl of salsa verde to spoon over.

