



Recipe by True Aussie

## Greek-style butterflied Aussie leg of lamb with roasted vegetables and grilled lemon

 Serves 4

### Ingredients

#### For the lamb:

- 1 each boneless Aussie leg of lamb (3-4 pounds)
- 6 each roughly chopped garlic cloves
- 1 bunch of fresh chopped oregano, or ½ cup dried
- 2 Tablespoons olive oil
- 2 lemons, halved
- Kosher salt, to taste
- Black pepper, to taste

#### For the veggies [or your fave veggie mix]:

- 1 cup diced potatoes (either russets, red or yellow)
- 1 cup diced zucchini
- 1 cup diced yellow squash

#### For the salad:

- 4 large thickly sliced, ripe tomatoes
- 2 each diced cucumbers (peeled and seeds removed)
- ½ each sliced red or white onion
- ½ cup crumbled feta cheese or other semi-hard cheese
- 1 Tablespoon olive oil
- 1 Tablespoon red wine, balsamic or sherry vinegar
- Kosher salt, to taste
- Black pepper, to taste

### Method

**For the skewers:** Finely chop the garlic and oregano and add to a small bowl. Add 2 tablespoons olive oil and rub well into the Aussie lamb. Season with salt and pepper to taste. To cook: Preheat the oven or lidded grill to 350°F / 180°C. Toss the potatoes, zucchini, squash and red onion with olive oil and season with salt and pepper. Scatter the wedges around the Aussie lamb and cook for 45 minutes for medium, turning the vegetables over halfway through. Take the Aussie lamb out and set it aside to rest for 10 minutes, loosely covered with foil. Turn off the oven or grill and keep the vegetables in to stay warm.

**For the salad:** Lay the tomato, cucumber and onion out on a platter and top with the cheese. Season with pepper and drizzle with the oil and vinegar.

**For the lemon:** Preheat a chargrill or pan over HIGH heat and cook the lemon for 3-4 minutes on each side or until lightly charred.

**To serve:** Carve the Aussie lamb and squeeze some of the grilled lemon on top. Serve with the vegetables and salad.

### Cooking Equipment

- 1 roasting pan or large baking sheet pan
- 1 large skillet
- 1 pair of tongs
- 1 large bowl
- Cutting board
- Knife
- Aluminum foil (optional, for easy cleanup)



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