



Rosemary Roast Lamb with Mediterranean Vegetables



Course: **main meals**

PointsPlus™ Value: 10

Servings: 4

Preparation Time: 30 min

Cooking Time: 110 min

Level of Difficulty: **Easy**

Roasted lamb and vegetables make a wonderful Easter meal. We tossed in sor potatoes, too, to complete your dinner.

Ingredients

2 pound(s) lean leg of lamb, bone-in
3 clove(s) garlic clove(s), thickly sliced (medium)
1/2 pound(s) baby carrots
3/4 pound(s) uncooked new potatoes, baby-variety
1 large red onion(s), sliced into wedges
1 medium yellow pepper(s), cut into large chunks
1 medium sweet red pepper(s), cut into large chunks
2 medium zucchini, sliced into large chunks
1/4 pound(s) asparagus
2 item(s) rosemary sprig, broken into small sprigs, or to taste
1/8 tsp table salt, or more to taste
1/8 tsp black pepper, or more to taste

Instructions

Preheat oven to 400°F. Place lamb in a roasting pan large enough to hold both lamb and vegetables. Use a sharp knife to make small slits all over surface of lamb; place garlic slices in slits. Roast for 1 hour.

Remove pan from oven and add carrots and potatoes. Roast for 15 minutes.

Add all remaining vegetables, except asparagus*, to pan so that they surround lamb. Add rosemary sprigs and season with salt and pepper. Roast for 20 minutes more.

Remove pan from oven and place lamb on a carving board. Cover with foil and let rest for 10 minutes. Meanwhile, flip vegetables over, add asparagus to pan and roast for 10 to 15 minutes more.

Carve lamb and serve with roasted vegetables and potatoes.

Notes

*If the asparagus spears are thick, add them to the roasting pan with the onions, peppers and zucchini.

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