

Roasted Leg of Lamb

The following recipe was provided courtesy of local blogger, Kristin, of [Local Farm Mom](#).

Ingredients

- 1 boneless leg of lamb, approximately 5-6 lbs.
- 4 garlic cloves, smashed
- 2 lemons, zested
- 1/2 Tbsp. fresh thyme, chopped
- 1 Tbsp. freshly ground black pepper
- 2 Tbsp. dried oregano
- 1 Tbsp. fresh rosemary, chopped
- 1 bunch parsley, chopped
- 1 cup olive oil
- 1/4 cup kosher salt



Instructions

1. In a small bowl, combine all ingredients except the leg of lamb.
2. Rub the mixture on the leg of lamb. Cover with plastic wrap and marinate overnight.
3. After marinating, bring the lamb to room temperature and sprinkle with salt.
4. Preheat the oven to 375°F.
5. Roast for 1 hour and 15 minutes or until a thermometer inserted into the center of leg reads 125°F to 130°F.
6. Cover loosely with aluminum foil and allow to rest for 20 minutes.