

Roast Leg of Lamb

Yield: 6 min

Total Time: 145 min

Recipe from: <https://www.recipeschoose.com/recipes/lebanese-roast-leg-of-lamb-recipe>

Ingredients:

- 5 pounds leg of lamb 2- to 2 1/2-kilogram bone-in, trimmed of excess fat
- 3 tablespoons minced garlic
- 1 tablespoon kosher salt plus more for seasoning
- 1 1/2 teaspoons freshly ground black pepper plus more for seasoning
- 2 tablespoons extra-virgin olive oil
- 1 lemon preferably organic, thinly sliced

Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 240 milligrams
4. Fat: 23 grams
5. Fiber: 1 grams
6. Protein: 80 grams
7. SaturatedFat: 8 grams
8. Sodium: 1430 milligrams

Thank you for visiting our website. Hope you enjoy Roast Leg of Lamb above. You can see more 20 lebanese roast leg of lamb recipe Savor the mouthwatering goodness! to get more great cooking ideas.