

The Elegant Yet Simple Leg of Lamb Recipe That Always Wows My Guests

This leg of lamb recipe stands out for several reasons:



OVEN
350°F

TIME
15 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

- 1 leg of lamb (about 5-6 pounds)
- 4 cloves of garlic, minced
- 2 tablespoons fresh rosemary, chopped
- 1 lemon, zested and juiced
- Salt and pepper to taste
- 2 tablespoons olive oil
- 1 cup chicken broth

DIRECTIONS

1. Preheat your oven to 350°F (175°C).
2. In a small bowl, mix together the minced garlic, rosemary, lemon zest, olive oil, salt, and pepper to create a marinade.
3. Rub the marinade all over the leg of lamb, ensuring it's well coated.
4. Place the lamb in a roasting pan and pour the chicken broth around it.
5. Roast in the preheated oven for about 1.5 to 2 hours, or until the internal temperature reaches 145°F (63°C) for medium-rare.
6. Let the lamb rest for 15 minutes before carving to allow the juices to redistribute.

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