

Directions continued:

6. Reduce the oven temperature to 350 degrees F and roast the lamb 1 hour. Uncover and continue roasting until a thermometer inserted into the thickest part registers 145 degrees F for medium, 30 to 45 more minutes. Let rest 15 minutes, then slice. Serve with the vegetables and pan juices.

Herbed Leg of Lamb

Source: Food Network Magazine

Nutritional analysis per serving:

Calories 772 calories
Total Fat 49g
Saturated Fat 20g
Carbohydrates 20g
Dietary Fibre 7g
Sugar 9g
Protein 62g
Cholesterol 216mg
Sodium 1415mg

Photo:- bublikhaus, Freepik