



ingredients

 (Servings: Serves 8)

- 1 boneless leg of lamb (4 pounds)
- 2 Tablespoons olive oil
- 2 teaspoons chopped fresh garlic
- 2 teaspoons salt
- 1 teaspoon black pepper
- 2 teaspoons fresh rosemary leaves
- Watercress Pesto

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directions

step 1: Preheat oven to 400°F.

step 2: Rinse the leg of lamb and pat dry. Open the leg and butterfly by making a deep incision almost through the leg, allowing you to lay the leg out flat. Cut away large pieces of fat or gristle.

step 3: Rub the leg all over with the olive oil and seasonings (garlic, salt, pepper, and rosemary leaves). Place the seasoned leg in a roasting pan, cut side down. Place the pan in the middle of the preheated oven and cook to desired doneness. For medium rare lamb, the meat thermometer should register at 135°F (approximately 30 minutes).

step 4: Let the meat rest for 20 minutes before slicing.

step 5: Make the Watercress Pesto and serve warm or at cool temperature in a separate serving dish (as sauce for the lamb). Or cook up a bowl of pasta, toss it with this Watercress Pesto and serve as a side dish with this lamb.

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