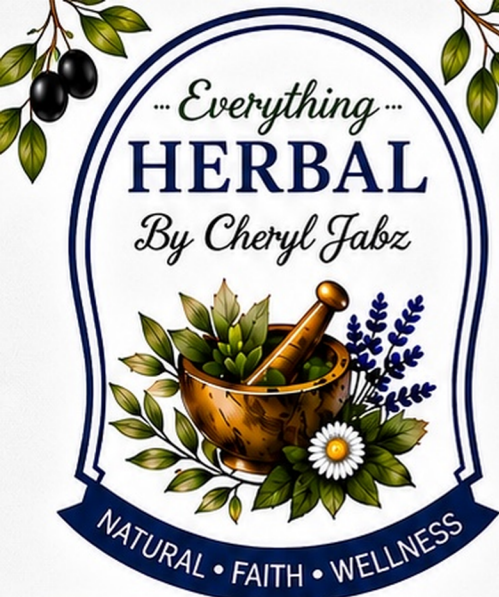




Classic GREEK LAMB

WITH LEMON & OREGANO

TENDER • ZESTY • AUTHENTIC

Tender lamb marinated in bright lemon, garlic, and oregano, then roasted to perfection.
A true taste of Greece in every bite!


AUTHENTIC
GREEK
FLAVOR

INGREDIENTS

FOR THE MARINADE:

- 4 cloves garlic, minced
- 1/4 cup fresh lemon juice (about 2 lemons)
- Zest of 1 lemon
- 1/3 cup extra virgin olive oil
- 2 tsp dried oregano
- 1 tsp dried thyme
- 1 tsp dried rosemary
- 1 tsp sea salt
- 1/2 tsp black pepper
- 1/4 tsp red pepper flakes (optional)

FOR THE LAMB:

- 2-3 lbs lamb shoulder or leg, cut into large chunks or left whole
- 1 large onion, sliced
- 2 lemons, sliced
- Fresh oregano sprigs for garnish (optional)

BEST SERVED WITH:

- ♥ Greek Village Salad
- ♥ Roasted Lemon Herb Potatoes
- ♥ Tzatziki Sauce
- ♥ Warm Pita Bread



DIRECTIONS

- PREPARE MARINADE:** In a large bowl, whisk together garlic, lemon juice, lemon zest, olive oil, oregano, thyme, rosemary, salt, pepper, and red pepper flakes.
- MARINATE LAMB:** Add lamb to the marinade, turning to coat well. Cover and refrigerate for at least 2 hours, preferably overnight.
- PREPARE FOR ROASTING:** Preheat oven to 400°F (200°C). Place onion slices in the bottom of a large roasting pan. Top with lemon slices.
- ROAST LAMB:** Remove lamb from marinade (reserve marinade). Place lamb on top of onions and lemons. Pour reserved marinade over the lamb.
- BAKE:** Cover the pan with foil and roast for 1 1/2 hours. Remove foil and roast for another 30-40 minutes, basting occasionally, until lamb is tender and golden.
- REST:** Remove from oven and let rest for 10-15 minutes before slicing or serving.
- GARNISH & SERVE:** Garnish with fresh oregano sprigs and serve with your favorite Greek sides.

CHEF CHERYL'S TIPS

- For extra flavor, add a splash of white wine to the marinade.
- Use bone-in lamb for more juicy, flavorful results.
- Leftovers are delicious in wraps, salads, or over rice!

Proverbs 15:17
(KJV)

"Better is a dinner of herbs where love is, than a stalled ox and hatred therewith."



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