

Lamb Roast with Spinach Stuffing

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Served alongside warm butter muffins and a light garden salad, this makes for a delicious springtime meal.

Ingredients:

1 (6-pound) leg of lamb, boned, butterflied
¼ cup olive oil
¾ cup chopped onion
½ cup chopped celery
3 cloves garlic, minced
10 ounces chopped spinach
2 medium eggs, lightly beaten
¼ cup chopped parsley
3 tablespoons thinly sliced fresh basil
1 teaspoon crushed dried rosemary
¼ teaspoon crushed dried marjoram
¼ teaspoon black pepper
6 cups plain croutons
½ cup water
¼ cup grated Parmesan cheese
Fresh mint sprigs, for garnish

Directions:

- 1) Preheat oven to 350°F.
- 2) Heat oil in a large skillet over medium; add onion, celery, and garlic. Cook until softened, about 5 minutes, stirring. Set aside.
- 3) Meanwhile, mix together spinach, eggs, parsley, basil, rosemary, marjoram, and pepper in a large bowl. Add onion mixture; mix well. Add croutons, water, and cheese; mix gently. Set aside.
- 4) Pound lamb to an even thickness; spread stuffing over the top. Roll up meat, jellyroll style; tie. Place lamb seam side down on a rack in a shallow roasting pan. Bake 2 hours. Remove from oven; allow to rest 15 minutes. Carve and serve with fresh mint.