

# Prosciutto-Wrapped Lamb Roast

Printed from Lamb Recipes at <http://www.lambrecipes.org/>

*Serve this crispy, pork-infused roast with mashed potatoes, steamed asparagus, and a glass of red wine.*

## Ingredients:

2 (10- to 12-ounce) lamb tenderloins, trimmed  
1 cup frozen spinach, thawed  
¼ cup prepared pesto  
¼ cup sun-dried tomatoes, chopped  
1/4 pound thinly sliced prosciutto

## Directions:

- 1) Preheat oven to 350°F. Lightly grease a baking sheet.
- 2) Squeeze spinach in paper towels to drain excess water. Combine drained spinach, pesto, and tomatoes in a food processor; puree until smooth,
- 3) Spread pesto mixture over lamb to coat. Wrap with prosciutto to cover entire lamb.
- 4) Place lamb on prepared sheets. Bake until internal temperature reaches 150°F, 25 to 35 minutes.