



## **BONELESS LEG OF LAMB**

*Basically from <http://food.com/recipe/boneless-leg-of-lamb-22650>*

### **INGREDIENTS**

- 2 lbs Leg of lamb, boneless
- Olive oil
- 1 cup Chopped fresh parsley
- 1 tsp Fresh rosemary
- 1 tsp Fresh thyme
- Pinch Salt
- Pinch Pepper

### **DIRECTIONS**

1. Rub the leg of lamb generously with olive oil.
2. Mix the rest of the ingredients together evenly. Season the lamb with the herbs, coating evenly.
3. Place the lamb on a rack in a roasting pan, to get to room temperature.
4. Preheat oven to 325F and bake leg of lamb uncovered for 30 minutes per pound, or until internal temperature reaches 120-130F at the thickest point.
5. Take it out of the oven and let it rest ~15 minutes.