



Roasted Leg of Lamb with Rosemary-Garlic Potatoes

INGREDIENTS

1 cup Gustare Vita olive oil
3 cloves garlic, whole
3 sprigs fresh rosemary, plus additional for garnish
1 (1-1½-lbs.) pkg. Hy-Vee Smart Bite flavor infusion potatoes
1 (5½-lbs.) boneless leg of lamb
½ cup fresh mint leaves, plus additional for garnish
2 tbsp stone ground mustard
2 tbsp Hy-Vee honey
2 tbsp Hy-Vee apple cider flavored vinegar
1 tbsp refrigerated prepared horseradish
1 tbsp fresh rosemary, finely chopped
1 tbsp kosher salt
1 tbsp Hy-Vee coarse-ground black pepper, plus additional for garnish

PREPARATION

- 1** Line a large rimmed baking pan with foil; set aside. Combine olive oil, garlic, and 3 sprigs of fresh rosemary in a small saucepan. Warm over low heat for 5 minutes or until oil is fragrant. Remove from heat. Remove and discard garlic cloves and rosemary sprigs. Set rosemary-garlic oil aside.
- 2** Preheat oven to 350°. Cut a thin lengthwise slice off from one side of each potato. Place a potato, cut side down, on a cutting board between 2 chopsticks. Slice the potato perpendicular to the chopsticks, making cuts about ⅛-inch apart and stopping just before the chopsticks (about ¾ of the way through the potato). Repeat slicing remaining potatoes.
- 3** Remove netting from leg of lamb, if necessary. Pat lamb dry with paper towels; tie lamb together with kitchen string. Brush lamb and potatoes with ¾ cup rosemary-garlic oil. Place lamb in center of the prepared baking pan. Surround lamb with potatoes, cut sides up.
- 4** Roast lamb and potatoes, uncovered, for 1 hour 45 minutes to 2 hours or until an instant-read meat thermometer inserted in the thickest part of the meat reaches 140° for medium-rare doneness. Transfer lamb to a cutting board; loosely cover with foil and let stand for 30 minutes. Loosely cover potatoes in pan with foil to keep warm.
- 5** For sauce, place ½ cup mint, remaining ¼ cup rosemary-garlic olive oil, mustard, honey, vinegar, horseradish, chopped rosemary, salt, and 1 tablespoon black pepper in a food processor. Cover and process until smooth. Set aside until serving.
- 6** To serve, transfer lamb and potatoes to a serving platter. Garnish with additional rosemary sprigs, fresh mint, and black pepper, if desired. Serve with sauce.

NUTRITION FACTS

Calories: 650
Total Fat: 46g
Saturated Fat: 14g
Trans Fat: 1.5g
Cholesterol: 190mg

Sodium: 830mg
Carbohydrates: 6g
Fiber: 1g
Sugar: 4g
Protein: 55g