

# Sicilian Roasted Leg of Lamb with Potatoes

**Serves**

8

## **Ingredients**

1 6-7 lb leg of lamb, trimmed  
3/4 Cup extra virgin Olive Oil  
2 tbs crushed red Chile flakes  
2 tbs dried oregano  
4 cloves garlic, minced  
1 bunch flat leaf parsley, minced  
8 large russet potatoes peeled and quartered  
Kosher salt and fresh ground pepper to taste

## **Preparation Instructions**

Heat the oven to 500 degrees. In a medium bowl, combine oil, Chile flakes, oregano, garlic, salt, and pepper to make a paste. Rub the paste over the surface of the lamb. Set lamb in a large roasting pan and place in the oven. Roast until the lamb is browned, about 30 minutes. Reduce oven temperature to 400 degrees and cover lamb with aluminum foil and continue cooking for 40 minutes. Remove the foil and add potatoes to pan and toss with rendered fat. Continue cooking until potatoes are tender and an instant read thermometer inserted into the thickest part of the lamb reads 140 degrees, 45-50 minutes more. Let rest for 20 minutes before serving.