



Agnello Arrosto con Funghi, Patate, & Olive (Roasted Leg of Lamb with Mushrooms, Potatoes, and Olives)

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Overflowing with fresh flavors, our take on the traditional roasted leg of lamb is the perfect way to celebrate the arrival of spring. The vegetables are roasted in the same pan as the lamb; the meat enriches the produce as they caramelize, creating a delicious dish to savor.

Yield: 6-9 servings

1 whole (5- to 7-pound) bone-in leg of lamb*
3 pounds hen-of-the-woods mushrooms, cleaned & cut into large pieces
1 cup green olives, pitted
8 cups small potatoes (24-36 potatoes), halved
 $\frac{1}{4}$ cup sugar
8 cloves garlic, sliced
Leaves of 5-6 sprigs fresh rosemary, minced



Zest of 2 lemons

½ cup fine sea salt

¼ cup extra virgin olive oil, plus more for drizzling

Freshly-ground black pepper, to taste

In a small bowl, combine the sugar, salt, lemon zest, and one third of the rosemary.

Rub this mixture all over the lamb. Use a paring knife to poke holes in the lamb, and then stuff them with the garlic slices. Refrigerate the lamb, covered for at least 6 and up to 12 hours.

Preheat an oven to 325°F.

Toss the potatoes, mushrooms, and olives with 2 tablespoons of the olive oil, pepper, and the remaining minced rosemary. Spread the vegetable mixture in the bottom of the roasting pan. Rub the lamb with the remaining 2 tablespoons of olive oil, and place on top of the vegetables.

Put the pan in the oven, and roast until the internal temperature of the lamb reaches 125°F, about 2½ hours. Let the lamb rest for 30 minutes before carving into ½-inch-thick slices.

To serve, place a small amount of the vegetables on each plate, and top with a few slices of the lamb. Drizzle each serving with a little additional olive oil, and enjoy!

Buon appetito!

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