

## OUR FAVORITE RECIPES

# Stuffed Leg of Lamb with Mint



### Ingredients:

- 1 leg of lamb (2 pounds) deboned and flattened
- 2 large bunches fresh spinach, washed and blanched
- 2 gloves garlic
- 1 bunch fresh mint
- 1 cup white wine
- 2 tablespoons extra virgin olive oil
- String
- Salt and pepper

### Preparation:

Flatten the deboned leg of lamb, place spinach in the middle, drizzle with salt and pepper, and roll it up. Tie with a string. Place the lamb in an oven pan, pour olive oil over it, sprinkle with sliced garlic and mint leaves. Place in a preheated oven and bake at 490°F for 10 minutes. Take out from the oven and add white wine. Then continue baking for another 5 minutes. Remove the baked lamb from the oven and slice the roll into disks. Reduce the meat juices if necessary. Place disks on plates and pour the juices over the lamb. Serve.

Makes 4 servings

