

# Greek Style Roast Leg of Mutton & Chips

So many of us enjoy Mediterranean food. Greek cuisine is known for its balance of bold, earthy, and fresh flavours. In this dish, the combination of garlic, lemon and herbs is classic and as you'll see so easy to cook in your own home!

You can make this dish using lamb, or mutton which has a deeper, more complex flavor. Whichever you prefer! - **The Hungry Guy, Shropshire**



**Serves: 4-6**

## Ingredients:

### FOR THE MUTTON/LAMB:

1 Leg of Mutton or Lamb  
2 Tbsp Extra Virgin Olive Oil  
1 Dsp Dried Oregano  
4 Cloves Garlic, Minced  
2 Lemons, Zested & Juiced  
Salt & Pepper

### FOR THE TZATZIKI:

1/2 Cucumber  
4 Tbsp Greek Yoghurt  
Handful Mint Leaves, finely shredded  
1/2 Lemon

## Cooking Instructions:

- 1 Preheat the oven to 180C.
- 2 Make a marinade by mixing the dried oregano, minced garlic, lemon zest and extra virgin olive oil.
- 3 Roughly score the skin of the lamb and rub the marinade generously over the leg. Generously season with salt and pepper.
- 4 Roast in a roasting tin in the preheated oven for around 70-90 minutes until the core temperature reaches 54C for medium. Cooking times will depend on the size of the leg of the lamb and cooking appliances do vary.
- 5 Remove from the oven and leave to rest for 20-30 minutes.
- 6 To make the tzatziki, slice the cucumber lengthways, remove the seeds and finely chop. Add to a bowl with the finely shredded mint leaves, lemon zest, juice and salt and pepper.
- 7 Cook the oven chips as per the packet instructions and heat the pitta breads as required.
- 8 Roughly slice the leg of lamb, generously season with lemon juice and serve in bowls with the chips, pitta breads and salad.
- 9 Serve with oven chips, pitta and salad.

