



# ROAST LAMB WITH HONEY MUSTARD GLAZE

The flavour combination of this recipe will have you going back for seconds.



EASY



5 MINS



1 HOUR



4

## Ingredients

- easy carve leg of lamb
- ½ bunch oregano chopped
- 4 tbsp honey
- 2 tbsp Dijon mustard

## Instructions

1. Preheat oven to 180°C. In a small bowl mix together oregano, honey and mustard and season with sea salt and cracked pepper.
2. Place the lamb into a roasting tray and baste with the honey mustard mixture, ensuring the meat is completely covered. Loosely cover with foil. Place in the middle of the oven and cook for 1 hour.
3. Remove foil (don't discard), baste and cook for 20 minutes more.
4. Remove from oven, again loosely cover with foil and rest for 15 minutes before carving.