



Greek-style roast lamb with pasta

30'
Hands on

180'
Cook Time

10-12
Portion(s)

1
Difficulty



Ingredients

- 4-5 tablespoon(s) olive oil
- 2 clove(s) of garlic
- 1 onion
- 1 leek
- 350 g champignon mushrooms
- 1 tablespoon(s) thyme
- 1 tablespoon(s) rosemary
- 1 1/2 kilo leg of lamb, boneless
- salt
- pepper
- 300 g bacon
- 80 g white wine
- lemon juice, of 1 lemon
- 2 tablespoon(s) chicken stock pot
- 1 tablespoon(s) mustard
- 1 tablespoon(s) honey
- 2 liters water
- 500 g spaghetti

Method

- Preheat the oven to 170° C (340° F) set to fan.
- Place a [frying pan](#) over high heat and add 3 tablespoons olive oil.
- [Cut](#) the garlic into thin slices, the onion into large pieces, and add them to the pan.
- Cut the leek into half-moons and add it to the pan.
- Cut the mushrooms into large pieces and add them to the pan. Add the thyme, the rosemary, and mix. Sauté all the vegetables for 3-4 minutes to caramelize.
- Transfer to a roasting pan and place the same frying pan on heat.
- Cut the lamb into 2-3 cm pieces and add salt, pepper, and 2 tablespoons olive oil.
- Transfer to the same frying pan and sauté for 2-3 minutes until it is golden brown.
- Cut the bacon into cubes and add them to the pan. Sauté for 5-6 minutes until all the ingredients are nicely golden.
- Deglaze the pan with the wine and add the lemon juice, the chicken stock, the mustard, the honey, and mix.
- Transfer to the [roasting pan](#), on top the vegetables, and add the water. Cover with the lid and roast for 2-2 ½ hours.
- Remove the roasting pan from the oven and add the whole-wheat pasta broken in half. Mix to dip it well into the sauce. Cover with the lid and roast for 30 more minutes.
- Serve with mizithra cheese, pepper, and thyme.

To serve

- mizithra cheese
- pepper
- thyme

Διατροφικός πίνακας

Nutrition information per portion

470 Calories (kcal)	23.0 Total Fat (g)	8.2 Saturated Fat (g)	31.0 Total Carbs (g)
24%	33%	41%	12%
4.7 Sugars (g)	32.0 Protein (g)	4.7 Fibre (g)	3.0 Sodium (g)
5%	64%	19%	50%