

Slow Roast Greek Lamb

Serves 4

Ingredients

1 tbsp extra-light olive oil
1kg boned lamb shoulder
5 fresh oregano sprigs, halved
1 lemon, cut into wedges
1 medium red onion, cut into wedges
500g small red potatoes, halved
3 garlic cloves, thinly sliced
1/3 cup dry white wine
1/3 cup chicken stock
1/2 cup Kalamata olives
Steamed green beans, to serve

Method

Preheat oven to 140°C. Heat oil in frying pan over medium/high heat. Cook lamb for 2 minutes each side or until browned. Transfer to a large ovenproof baking dish.

Remove and reserve leaves from 1 oregano sprig. Add lemon, onion, potato, garlic, wine, stock and remaining oregano sprigs to dish. Season with pepper. Cover dish with foil. Roast for 2 hours.

Remove foil. Baste lamb with juices in dish. Add olives. Increase oven to 180°C/160°C fan-forced. Roast for 15 minutes or until potato is golden brown. Transfer lamb to plate. Cover and stand for 10 minutes. Slice lamb. Serve topped with reserved oregano and green beans.