



Lamb Kleftico

The ultimate Greek Lamb one pot roast perfect for Autumn

Serves: 6

Prepare: 20 Minutes

Cook: 4 Hours

Difficulty: medium

Ingredients

- 1 organic [leg](#) or [shoulder](#) of lamb, approx 2.5kg
- 1kg potatoes
- 2-3 onions
- 1 head of garlic
- 2 red peppers
- 2 lemons
- 4 medium tomatoes
- bunch of fresh thyme
- stick of cinnamon
- 4 bay leaves
- fresh oregano - a few sprigs plus a tablespoon of chopped leaves
- garlic olive oil
- 100ml [chicken bone broth](#)
- salt and pepper

Method

1. Heat your oven to 160 °C
2. Wash and chop all the veggies, apart from the garlic which you just slice horizontally to expose the middle of each clove. Add all veggies, garlic herbs (apart from a tablespoon of chopped oregano) and stock to a large roasting dish or casserole
3. Rub the lamb with a drizzle of garlic oil, sprinkle with the remaining oregano, salt and pepper, and nestle on top of the vegetables
4. Cover well with parchment or a lid and roast for 4 hours. Go for a walk, go to the pub, read the paper - whatever floats your boat
5. After 4 hours, your house will smell incredible- remove the parchment or lid and roast for a further hour
6. Serve alongside something green, some bread or nothing at all - it's a complete meal as is & is utterly gorgeous