

Italian Easter Oven-Baked Lamb with Potatoes

Cooking Time

- **Prep Time:** 20 minutes
 - **Cook Time:** 1 hour 30 minutes
 - **Servings:** 4
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Ingredients

- 2.2 lb (1 kg) lamb pieces (shoulder or leg, cut into chunks)
 - 2 lb (900 g) potatoes
 - 3–4 garlic cloves, smashed
 - 2 sprigs fresh rosemary
 - 1/2 cup (120 ml) dry white wine
 - 4 tbsp extra virgin olive oil
 - Salt, to taste
 - Black pepper, to taste
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Instructions

1. **Prep the potatoes**
Peel and cut the potatoes into wedges. Rinse and pat them completely dry.
 2. **Prepare the lamb**
Pat the lamb pieces dry with paper towels.
 3. **Season everything**
In a large baking dish, combine lamb and potatoes.
Add:
 - smashed garlic
 - rosemary
 - olive oil
 - salt and pepper
Toss well to coat evenly.
 4. **Add the wine**
Pour the white wine into the baking dish.
 5. **Bake**
Roast in a preheated oven at **350°F (180°C)** for about **1 hour 30 minutes**.
 - Turn the lamb and potatoes halfway through
 - Add a splash of water or broth if needed
 6. **Final crisp**
Increase temperature to **390°F (200°C)** for the last **10–15 minutes** to get everything beautifully golden and crispy.
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Tips & Tricks

- Marinate the lamb for 2 hours with wine, garlic, and rosemary for deeper flavor
- Parboil potatoes for 5 minutes before roasting for extra crispiness
- Add lemon zest for a fresh, bright note
- Salt halfway through cooking to keep the meat juicy