

Easy Lamb Roast with Rosemary, Thyme, Garlic and Baby Potatoes

Ingredients

1 (2-lb.) boneless lamb shoulder roast, tied with butcher's twine
4 cloves garlic, minced
1 T freshly chopped rosemary
2 tsp fresh thyme leaves
3 T extra-virgin olive oil, divided
Kosher salt
Freshly ground black pepper
2 lb baby potatoes, halved if large

Preheat oven to 450* and place oven rack in lower third of oven. In a small bowl, mix together garlic, rosemary, thyme and 1 tablespoon oil and season generously with salt and pepper. Rub all over lamb.

In a 9"-x-13" baking dish, toss potatoes with remaining oil and season with more salt and pepper. Place lamb on top of potatoes and roast until internal temperature reaches 145*, about 1 hour.

Let rest 15 minutes, remove twine, then slice roast and serve.

Serve with the 2017 Shake Ridge Zinfandel.