Mediterranean lamb and vegetables

Ingredients

3 lb boneless leg of lamb

1.5 T fresh rosemary, minced

¼ C T lemon juice

¼ C EVOO

3 minced garlic cloves

2 tsp. dried oregano

1 lb russet potatoes, thinly sliced

3 zucchini, medium dice

1 red bell pepper, medium dice

1 yellow onion, sliced thinly

1/3 C kalamata olives

¼ C feta cheese

Procedure

1) Preheat oven to 400F

2) Trim lamb, and marinate with the rosemary, half the lemon juice, half the EVOO, garlic and dried oregano for 30 minutes

3) While the lamb is marinating, cook the vegetables all together with the other half of the EVOO, salt, pepper, the other half of the lemon juice in a baking dish for 30 minutes.

4) Cook lamb until internal temperature reaches 138F. Remove, let rest 5 minutes, cut into bite-sized pieces and toss with the vegetables, as well as the kalamata olives and feta cheese.

5) Portion out and serve