



Spring lamb with Wild Garlic and Rosemary

200g piece of lamb rump

400g baby potatoes

200g frozen peas

Large Sprig Rosemary

Wild garlic Pesto or normal Basil Pesto

Salt and pepper

Halve the potatoes and boil for 15 minutes

Add peas in last 2 minutes then strain

Season the lamb joint well and sear on pan with a bit of olive oil. Keep turning for 10-15 minutes

Remove lamb and then de-glaze in a pan with a dash of red wine and rosemary sprigs

Roast potatoes and peas in Pesto and arrange on serving platter

Slice your lamb on top and pour juices from pan over

Garnish with Rosemary Sprig

Enjoy with family life. Stay safe and always wash your hands!