

Flat-roasted Lamb with Baba Ganoush



Serves 4 **Prep: 10 mins**

Cooking 20 mins

Easy

Ingredients

For the lamb

1 tsp ground cumin
1 teaspoon paprika
1 tbsp light brown sugar
1 tsp pepper
1/2 tsp sea salt
1kg boned lamb leg, butter flied and trimmed
16 sprigs oregano

For Baba Ganoush

3 large aubergines
2 tbsp tahini
juice of 1 lemon
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To serve:

Flatbread
lemon wedges
tomato salad

1. Preheat the oven to 240C/ Fan 220C/ Gas 9. Combine the cumin, paprika, sugar, pepper and salt and rub over both sides of the lamb.
2. Place the oregano in an oiled baking dish and top with the lamb. Roast for 20 mins for medium or until cooked to your liking
3. Rest the lamb, covered, for 5 mins before slicing. Divide the lamb among plates and serve with the baba ganoush, flat bread, lemon wedges and a tomato salad.