

Lamb Kleftiko Traybake



Serves 4 Prep 10 mins + marinating Cooking 1h 10 mins Easy

Ingredients

1 lemon, zested & juiced
1 tbsp dried oregano
400g diced lamb leg, trimmed of all fat
1 bay leaf
250g waxy potatoes, diced
4 tomatoes, quartered
1 red onion, sliced
2 red peppers, seeded and diced
60g lighter feta cheese

1. Mix the lemon zest and juice, garlic, oregano and season. Pour over the diced lamb in a large sealable bag. Add the bay leaf and marinate in the fridge for 2 hours or overnight.
2. Heat the oven to 180C/fan 160C/gas 4. Parboil the potatoes in boiling salted water for 5-10 minutes, until starting to soften but still firm in the middle when poked with a knife. Drain and cut into halves or quarters.
3. Add the tomatoes, onions, peppers and potatoes to the bag with the lamb, and shake.
4. Cover the base of a deep baking tray or dish with a few large sheets of foil, then baking paper. Tip everything from the bag, including the marinade, into the middle of the baking paper. Scrunch up the baking parchment to seal in all the liquid, then scrunch in the foil to secure, making sure there are no gaps.
5. Cook for 1 hour, until the potatoes and lamb are tender. Open the foil and scatter in the feta and another grind of black pepper. Leave the parcel open and cook for another 10 minutes, until lightly browned.