

Rosemary, potato, tomato & lamb bake



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Preparation 15 mins + chilling time | Cooking 50 mins | Serves 4

This dish is so easy and perfect for an easy Easter lunch or dinner.

¼ cup lemon juice

¼ cup olive oil

2 tbs chopped rosemary leaves + 6 sprigs rosemary

8 lamb cutlets or 12 Frenched lamb cutlets

750g new (chat) potatoes, cut into thick wedges

1 yellow capsicum, halved, deseeded and cut lengthways into thick strips

1 lemon, thick sliced

250g stem cherry truss tomatoes

⅓ cup Kalamata olives

Lemon wedges and extra virgin olive oil, for drizzling, to serve

STEP 1 Combine lemon juice, 2 tbs olive oil and chopped rosemary in a large snap-lock bag. Add lamb cutlets and toss to combine. Refrigerate for 20 minutes (or longer if time permits).

STEP 2 Preheat oven to 200°C fan-forced. Heat remaining 1 tbs olive oil in a large non-stick baking pan in the oven for 5 minutes or until sizzling. Add potatoes and toss in hot oil. Roast, tossing occasionally, for 20-25 minutes until turning golden.

STEP 3 Meanwhile, heat a greased large non-stick frying pan over medium-high heat. Brown lamb cutlets in batches for 1-2 minutes on each side and transfer to a tray. Set aside.

STEP 4 Add capsicum, lemon slices and rosemary sprigs to the potatoes. Season with sea salt and pepper. Gently toss and roast for 15 minutes. Top with lamb cutlets and tomatoes. Scatter with olives. Roast for 8-10 minutes until lamb is just pink (or cooked to your liking). Serve with lemon wedges and extra virgin olive oil for drizzling.