Leg of lamb with roasted butter beans

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Cooking up a Sunday roast? Try leg of lamb with roasted butter beans.

Ingredients

- 1 leg of [lamb](#)
- 6 cloves garlic
- 3 sprigs rosemary
- ½ a leek, thinly sliced
- 2 onions, sliced
- 1 bunch fresh thyme
- ½ bunch fresh coriander
- 1 bay leaf
- ½ bunch fresh flat leaf parsley
- 4 cans of butter beans
- 250 ml chicken stock
- 2 tbsp extra virgin olive oil
- Salt and pepper

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Preheat the oven to 140°C.

Slice up three garlic cloves, stab the lamb leg a number of times with a sharp blade and stuff the holes with the garlic and rosemary leaves. Drizzle with a good amount of olive oil, sprinkle with salt and pepper and place on a rack in the top section of the oven. Place a roasting tray below the rack, allowing all the juice to be caught. Cook for six to eight hours or until lamb pulls away from the bone.

METHOD
Cover and set aside.

With an hour left for the lamb to cook, add one tablespoon of oil to a frypan on high heat. Brown the leek, onion and three remaining garlic cloves in one tablespoon of oil. Meanwhile tie the thyme, coriander, bay leaf and parsley together and set aside.

Once the onion mixture is golden brown, add the butter beans, bury the tied bunch of herbs and pour in the chicken stock. Season with salt and pepper and, if you feel like you have earned it, add in the reserved lamb juices (otherwise place in a clean roasting tray) and cook for 30 to 40 minutes or until liquid is absorbed.

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Recipe by Dan Churchill

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