

# QCOOK

## Spiced Lamb Leg

with roasted carrots, lentils & kale

**Hands-on Time:** 25 minutes

**Overall Time:** 45 minutes

**Carb Conscious:** Serves 1 & 2

**Chef:** Kate Gomba

**Wine Pairing:** Neil Ellis Wines | Neil Ellis Stellenbosch  
Cabernet Sauvignon

### Nutritional Info

	Per 100g	Per Portion
Energy	465kj	3137kj
Energy	111kcal	750kcal
Protein	6.4g	43.2g
Carbs	10g	65g
of which sugars	3.3g	22.5g
Fibre	3.1g	21g
Fat	5.3g	36g
of which saturated	2.3g	15.3g
Sodium	67mg	449mg

**Allergens:** Cow's Milk, Allium

**Spice Level:** Mild

Eat Within 4 Days



## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
240g	480g	Carrot <i>rinse, trim, peel &amp; cut into bite-sized pieces</i>
60g	120g	Tinned Lentils <i>drain &amp; rinse</i>
1	1	Onion <i>peel &amp; cut into thin wedges</i>
50g	100g	Kale <i>rinse &amp; roughly shred</i>
160g	320g	Free-range De-boned Lamb Leg
5ml	10ml	NOMU Spanish Rub
10ml	20ml	Lime Juice

## From Your Kitchen

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Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Butter

**1. ROAST** Preheat the oven to 200°C. Spread the carrot, the lentils, and the onion on a roasting tray. Coat in oil and season. Roast in the hot oven until golden and cooked through, 25-30 minutes (shifting halfway).

**2. KALE** Place the kale in a bowl with a drizzle of oil and seasoning. Using your hands, gently massage until softened and coated. When the roast has 10 minutes remaining, give the tray a shift and scatter over the dressed kale. Roast for the remaining time.

**3. LAMB** Place a pan over medium-high heat with a drizzle of oil. Pat the lamb dry with paper towel and season. When hot, sear the lamb until browned, 3-5 minutes (shifting as it colours). In the final 1-2 minutes, baste with a knob of butter, and the NOMU rub. Remove from the pan with all the pan juices, and place on a roasting tray to finish cooking in the oven, 5-8 minutes. Rest for 5 minutes before slicing. Lightly season the slices.

**4. DINNER IS READY** Plate up the roast, drizzle over the lime juice (to taste), side with the delicious lamb, and dig in, Chef!