



MAGGI Worcestershire  
Sauce and Mint Roast  
Leg of Lamb with MAGGI  
Oil Free Greek Salad  
Dressing Marinated  
Fennel

## Ingredients

- 15 g Sugars, Brown
- 15 g Garlic, Raw
- 50 g MAGGI Lazenby Worcester Sauce
- 15 g Peppermint, Fresh
- 1500 g Leg of Lamb
- 3 g Salt, Table
- 3 g Spices, Pepper, Black
- 920 g Fennel, bulb, raw
- 3 g Salt, Table

## Instruction

1. Place the oil, MAGGI Oil Free Greek Salad Dressing, brown sugar, garlic, MAGGI Lazenby Worcestershire Sauce and mint into a bowl and stir to combine.
2. Place the lamb in a large baking dish and score with a sharp knife slits all around the meat.
3. Sprinkle generously with salt and pepper and pour over the mint mixture you made. Cover and place in the fridge to marinade for 1 hour
4. Preheat the oven to 200°C.
5. Roast the lamb for 90 minutes for medium-rare or until desired doneness
6. While the lamb roasts blanch the fennel in boiling water with salt and MAGGI Oil Free Greek Salad Dressing
7. Serve warm with the lamb leg

### Nutrition

Carbohydrates	9.68 g
Energy	440.56 kcal
Fats	32.64 g
Protein	26.73 g

🕒 170 Minutes

⊕ 10