

Rosemary Rolled Leg of Lamb with Grilled Scallions & Chickpea Feta Salad

Serves 4:

Ingredients

1 large lemon, juiced
2 teaspoons dijon mustard
2 cloves of garlic, pressed
1 tablespoon fresh rosemary, chopped
2 teaspoons cumin, optional
kosher salt and freshly ground black pepper
1/4 cup extra virgin olive oil
2 large sprigs of rosemary
1/4 preserved lemon, rind only sliced

1 1/2 pound steak of butterflied leg of lamb
kitchen twine

Grilled Scallions:

3 bunches scallions
2 to 3 tablespoons extra virgin olive oil
sea salt and freshly ground black pepper

Chickpea Feta Salad:

1 15 ounce can chickpeas, drained & rinsed
1 bell pepper, diced
2 plum tomatoes, diced
1 kirby cucumber, diced
1 celery stalk, diced
1/2 medium red onion, diced
4 ounces feta cheese, diced
1 preserved lemon, pulp removed, rind finely diced

1 large lemon, juiced
1 tablespoon red wine vinegar
kosher salt and freshly ground black pepper
1/3 cup extra virgin olive oil

Preparation

Combine lemon juice, mustard, garlic, rosemary, cumin, kosher salt and ground black pepper. Whisk in extra virgin olive oil until blended.

Pour marinade over lamb, coat well, and refrigerate for up to an hour.

Prepare a gas or charcoal grill, bringing temperature up to 350 to 375 degrees.

Remove meat from marinade, pouring any excess sauce on top.

Lay sprigs of rosemary and sliced rind of preserved lemon down middle of lamb and roll up to make roast. Place meat seam side down and wrap and tie roast with twine, so it will hold and cook evenly on the grill.

Cook lamb on grill, keeping covered.

Turn to sear on each side, until it is cooked through--30 to 45 minutes total.

An instant read thermometer inserted in thickest portion should read 120 degrees for medium rare.

Cook slightly longer if you like your meat more well done but--be careful--it can get dried out.

Remove to a cutting board to rest for 5 to 10 minutes; slice and serve.

Make Grilled Scallions: wash and dry a few bunches of bulbous, fresh scallions.

Trim excess green ends; you can leave the root ends intact.

Place scallions in large ziploc bag and toss with good quality olive oil, sea salt and ground black pepper. Let marinate for about a half hour.

Put on a hot grill and cook until wilted and slightly charred, turning once, for a total of 15 minutes.

Serve alongside lamb, or any other meat or fish main course.

Make Chickpea Feta Salad: drain and rinse canned chickpeas.

Combine with diced pepper, tomatoes, cukes, celery stalk, and half a red onion.

Toss with diced feta; remove pulp and finely dice rind of preserved lemon and add to salad.

Mix together lemon juice, red wine vinegar, kosher salt and black pepper, and extra virgin olive oil.

Whisk dressing well and pour over salad and toss.

Taste and adjust by adding more salt and pepper if needed.

To serve, plate slices of rolled lamb, alongside grilled scallions and chickpea salad.