



ALPHA OMEGA

Cuban Leg of Lamb with Lime Rice

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Executive Chef/President, Mission Kitchen + Bar

Yield: Serves 6 to 8

LAMB

3-4 lb. boneless leg of lamb
1 tablespoon olive oil
2 large garlic cloves, minced
2 teaspoons dried oregano
½ teaspoon allspice
2 teaspoons ground cumin
2 teaspoons finely grated lime rind
2 red birds-eye chillies, finely diced

LIME RICE

1 cup white rice
1 cup chicken stock
1 small red bell pepper, finely diced
2 teaspoons dried oregano
2 tablespoons lime juice
1 cup cooked lima beans
1 cup pomegranate seeds
1 cup green onions, minced



METHOD

Preheat oven to 375 degrees. Cut 6 to 8 deep slices across top of lamb. Place in a large baking dish. Combine oil, garlic, oregano, allspice, cumin, lime rind and chili in a bowl. Rub mixture over lamb.

Roast for 2 hours for medium or until cooked to your liking, covering loosely with foil if over-browning during cooking. Cover, set aside to rest.

Meanwhile, make rice. Place rice, stock and ½ cup cold water in a saucepan over high heat. Cover. Bring to boil. Reduce heat to low. Simmer 10 to 12 minutes or until liquid is absorbed and rice tender. Stir in onion, red bell peppers, oregano, lime juice, lima beans and pomegranate seeds. Set aside for 2 minutes.

Serve lamb with lime rice.

Enjoy!