

## CUBAN LEG OF LAMB WITH POMEGRANATE-LIME RICE



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## LAMB INGREDIENTS

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

## LIME RICE INGREDIENTS

- 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

SERVES: 6-8

## INSTRUCTIONS

Preheat oven to 375°F. 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 chile 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 1/2 cup cold water in a saucepan over high heat. Cover and bring to the boil. Reduce heat to low. Simmer for 10 to 12 minutes or until liquid is absorbed and rice tender. Stir in red bell pepper, oregano, lime juice, lima beans, pomegranate seeds and green onions. Set aside for 2 minutes.

Serve lamb with lime rice.

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