

## LAMB «KLEFTIKO»

🕒 15 min 🕒 2 h 45 min 🟢 easy 🍽️ 8 servings

### INGREDIENTS

120 g olive oil  
1500 g potatoes, peeled and cut into quarters  
2500 g lamb chops  
240 g onions, cut into quarters, plus some extra, sliced  
2 cloves garlic  
90 g lemon juice (2 large lemons)  
100 g dry white wine  
1 level tbsp mustard  
10 sprigs fresh mint (leaves only)  
2 sprigs rosemary (leaves only)  
5-6 sprigs fresh oregano (leaves only) or 1 heaped tbsp dried oregano  
2 tsp salt  
1 tsp pepper  
400 g water

### USEFUL ITEMS

baking tray (30 x 35 cm), baking paper, aluminum foil

### PREPARATION

1. Preheat oven at 200°C.
2. Grease a large baking tray (30 x 35 cm) with 2 tbsp olive oil (30 g) and place potatoes and lamb chops inside. Set aside.
3. Place onions, garlic, olive oil, lemon juice, wine, mustard, mint, rosemary, oregano, salt and pepper into mixing bowl and chop **30 sec/speed 7** to blend well. Add water, mix with spatula and pour over the potatoes and lamb chops. Place extra onion slices between potatoes and lamb chops. Cover potatoes and lamb chops with baking paper and, then, seal the baking tray with aluminium foil. Bake in the preheated oven (200°C) for 2 hours.
4. Remove aluminium foil and baking paper, baste potatoes and lamb chops with the marinade from the baking tray and bake for another ½ hour until golden brown before serving.

### VARIATION

You can use the same marinade, only without water, to baste «souvla» while on the spit.