

Breast of Lamb Stuffed with Feta Cheese and Mint



what you need

- 600g John penny breast of lamb, boned
- 1 tbsp olive oil
- 2 tsp plain flour
- 150ml red wine
- 200ml chicken stock, hot
- 1 tbsp redcurrant jelly

For the stuffing:

- 1 tbsp olive oil
- 1 onion, finely chopped
- 2 garlic cloves, finely chopped
- 40g fresh white breadcrumbs
- 3 tbsp chopped fresh mint leaves
- 100g feta, crumbled
- 75g roasted red peppers in oil, drained and chopped

Preparation time: 30 mins

Cooking time: 30 - 40 mins

Serves: 4

how to cook

- 1 Preheat the oven to Gas 5, 190°C, fan 170°C fan, 375°F.
- 2 Make the stuffing. Heat the oil in a pan over a medium heat. Add the onion and garlic and cook until soft. Tip into a bowl, cool, then stir in the rest of the stuffing ingredients. Season.
- 3 Season the lamb and lay skin-side down. Spread the stuffing over the inside, roll up tightly and secure with string.
- 4 Heat the oil in a frying pan over a high heat. Add the lamb and brown all over for 10 minutes.
- 5 Put in a roasting tin and roast for 30-40 minutes. Remove from the tin and cover for 10 minutes.
- 6 Meanwhile, pour off most of the fat from the tin and put on the hob over a medium-high heat. Stir in the flour, cook for 30 seconds, then stir in the wine and boil to reduce by half. Add the stock and jelly and boil to reduce by half again.
- 7 Slice the lamb and serve with some sauce, boiled new potatoes and roasted vegetables.