



SAN ANTONIO
BOTANICAL GARDEN

Anchovy-Garlic Butter Roasted Lamb Salad with Couscous

SERVES: 4 PREP TIME: 20 MINUTES TOTAL TIME: 2 1/2 HOURS

LAMB

1 1/2 pound Lamb shoulder
2 Garlic cloves
1 tablespoon Anchovy paste
1 teaspoon. Dijon mustard
1/2 cup Unsalted butter, room temp
Salt and black pepper

COUSCOUS

1/2 cup Israeli couscous, cooked
4 cups Assorted spring greens
1 cup Cherry tomatoes, halved
1/2 cup Chopped cucumber
1/3 cup Crumbled feta
1/4 cup Sliced red onion
1/2 cup Basil and Mint
Salt and black pepper

DRESSING

1/2 cup Mint leaves, finely minced
1/2 cup Basil, finely minced
1/2 teaspoon Ground cumin
2 tablespoons Red wine vinegar
1/2 teaspoon Honey
1 teaspoon Dijon mustard
Salt and black pepper

DIRECTIONS

1. In a small mixing bowl stir together the garlic, anchovy paste, Dijon mustard and butter. Season the lamb all over with salt and pepper and rub the paste all over the lamb.
2. Heat oven to 450°F. Position lamb on a rack set in a roasting pan so that the fat-cap side is down. Roast until the lamb is browned, about 15 minutes. Rotate the lamb so it's fat-side up and lower oven heat to 350°F. Roast lamb for 45 minutes.
3. Continue roasting until the internal temperature of the lamb reaches 130°F, about an additional 45 minutes to hour.
4. Prepare the dressing by whisking together the herbs, cumin, vinegar, honey, dijon and olive oil. Add a pinch of salt then taste and adjust the seasoning to your tastes.
5. On a serving platter arrange the greens, then the couscous, tomatoes, cucumber, feta, and onion. Drizzle on some of the dressing then top with the lamb and add more dressing. Top with more fresh herbs.