

# Greek Style Lamb with Lemon and Oregano

## Ingredients

- 750 g (1 lb 10 oz) lean Scotch Lamb i.e. chump or boned leg, cut into large chunks
- 4 tbsp olive oil
- 4 red onions
- 1 bulb garlic, separated into cloves, skin on
- 300 g (10oz) salad potatoes, halved
- 2 lemons, quartered
- 1 tbsp freshly chopped thyme or oregano
- Freshly ground black pepper



Find all recipes at [scotchkitchen.com](http://scotchkitchen.com)