



## Prosciutto Wrapped Lamb Roast

Culinary Love Recipe

### Ingredients

- lamb roast
- 1 cup of frozen spinach, thawed
- ¼ cup of sun-dried tomatoes, chopped
- 1/4 pound of thinly sliced prosciutto

### Method

1. Preheat oven to 180°c. Lightly grease a baking sheet.
2. Squeeze spinach in paper towels to drain excess water. Combine drained spinach, and tomatoes in a food processor; puree until smooth, or keep it chopped.
3. Spread spinach mixture over lamb to coat. Wrap with prosciutto to cover entire lamb.
4. Place lamb on prepared sheets. Bake until cooked, 60 - 90 minutes.

