

Herb-Roasted Rabbit with Garlic and Rosemary

This elegant dish features tender rabbit meat infused with aromatic herbs and spices, creating a delightful main course.

Perfect for a special occasion or a cozy dinner, this herb-roasted rabbit will impress your taste buds.



Main Dish

45 min

Total time

medium

Difficulty

350

kcal / serving

Ingredients

- 1 rabbit leg (about 200g)
- 1 tablespoon olive oil
- 1 clove garlic, minced
- 1 teaspoon fresh rosemary, chopped
- 1 teaspoon fresh thyme, chopped
- Salt and pepper to taste
- 1/2 cup vegetable or chicken broth
- 1/2 lemon, juiced
- 1 small carrot, sliced (optional)
- 1 small potato, diced (optional)

Steps

- 1 Preheat your oven to 375°F (190°C).
- 2 In a small bowl, mix together olive oil, minced garlic, rosemary, thyme, salt, and pepper.
- 3 Rub the herb mixture all over the rabbit leg, ensuring it's well coated.
- 4 In an oven-proof skillet, heat a little olive oil over medium heat. Sear the rabbit leg for about 4-5 minutes on each side until golden brown.
- 5 Add broth, lemon juice, and optional vegetables to the skillet, bringing it to a simmer.
- 6 Transfer the skillet to the preheated oven and roast for 25-30 minutes, or until the rabbit reaches an internal temperature of 160°F (70°C).
- 7 Remove from the oven and let it rest for a few minutes before serving.
Enjoy!