

Herb-Roasted Rabbit with Garlic and Thyme

A tender and flavorful rabbit dish roasted with fresh garlic, thyme, and a touch of lemon. Perfectly balanced with herbs to enhance the delicate meat.



Main Dish

50 min

Total time

Medium

Difficulty

350

kcal / serving

Ingredients

- 1 rabbit leg or thigh (about 200g)
- 1 clove garlic, minced
- 1 tsp fresh thyme leaves
- 1 tbsp olive oil
- Salt and pepper to taste
- 1/2 lemon (juice and zest)
- 1 small sprig rosemary (optional)

Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 In a small bowl, mix olive oil, minced garlic, thyme, lemon juice, and zest.
- 3 Season the rabbit leg with salt and pepper.
- 4 Rub the herb and garlic mixture all over the rabbit.
- 5 Place the rabbit in a small roasting pan; add the rosemary sprig on top if using.
- 6 Roast for 35–40 minutes, or until the internal temperature reaches 160°F (71°C) and the skin is golden.
- 7 Let rest for 5 minutes before serving.
- 8 Serve with a side of roasted vegetables or a fresh salad.