

Herb-Roasted Rabbit with Garlic and Vegetables

This delightful herb-roasted rabbit dish is a gourmet experience, combining tender meat with aromatic herbs and roasted vegetables. Perfect for a special occasion or a cozy dinner, it's both elegant and comforting.



Main Dish

65 min

Total time

medium

Difficulty

350

kcal / serving

Ingredients

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

Steps

- 1 Preheat your oven to 375°F (190°C).
- 2 In a small bowl, mix the 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 a baking dish, arrange the sliced carrot and diced potato at the bottom.
- 5 Place the rabbit leg on top of the vegetables.
- 6 Pour the vegetable broth into the baking dish around the rabbit.
- 7 Cover the dish with aluminum foil and roast in the oven for 45 minutes.
- 8 After 45 minutes, remove the foil and roast for an additional 15 minutes to brown the rabbit.
- 9 Remove from the oven and let it rest for 5 minutes before serving.
- 10 Serve with the roasted vegetables and any remaining broth as a sauce.