

# Roasted Rabbit with Herb Butter

Tender and succulent rabbit roasted to perfection with a flavorful herb butter. This dish is a true delight for the senses.



Main Dish

**60 min**

Total time

**Moderate**

Difficulty

**400**

kcal / serving

## Ingredients

- 1 rabbit
- 2 tablespoons butter, softened
- 1 tablespoon fresh rosemary, chopped
- 1 tablespoon fresh thyme, chopped
- Salt and pepper to taste

## Steps

- 1 Preheat the oven to 350°F (175°C).
- 2 In a small bowl, mix together the softened butter, chopped rosemary, chopped thyme, salt, and pepper.
- 3 Rub the herb butter mixture all over the rabbit, making sure to coat it evenly.
- 4 Place the rabbit on a baking dish and roast in the preheated oven for about 45-50 minutes, or until the internal temperature reaches 160°F (71°C) and the rabbit is golden brown.
- 5 Remove the rabbit from the oven and let it rest for a few minutes before serving.
- 6 Serve the roasted rabbit with your favorite sides and enjoy!