

Peas and Pancetta

RECIPE LIGHTLY ADAPTED FROM BAREFOOT CONTESSA



Ingredients

1 T good olive oil
2 1/2 oz pancetta, 1/4-
inch-diced
1 large shallot, halved
and sliced
2 cups SWP Peas
Kosher salt and freshly
ground black pepper
1 tablespoon julienned
fresh mint leaves
(optional)

Directions

1. Heat the olive oil in a medium (10-inch) saute pan, add the pancetta and shallot, and cook over medium heat for 5 to 7 minutes, stirring occasionally, until the pancetta is browned and the shallot is tender.
2. Add the frozen peas, 1 teaspoon salt, and 1/4 teaspoon pepper and cook over medium-low heat for 4 to 5 minutes, until the peas are hot.
3. Stir in the mint (if using), taste for seasonings, and serve hot.