

PEAS WITH SHALLOTS & PANCETTA

Source: Foodnetwork.com

Prepared by: Ryan & Beth McElwain October, 2016

2 tablespoons olive oil
1/2 pound pancetta, cut into small dice
3 shallots, halved and thinly sliced
Pinch red pepper flakes
1 pound frozen peas, thawed

Heat the oil in a large high sided sauté pan over medium heat. Add the pancetta and cook until golden brown and the fat has rendered. Remove the pancetta to a plate lined with paper towels.

Add the shallots and red pepper flakes to the pan and cook until soft. Add the peas and cook until warmed through. Transfer to a large bowl and top with the crisp pancetta.

Cook's Notes:

