

PEAS AND PANCETTA

SERVES 8 Adapted from *Barefoot Contessa*

INGREDIENTS

2 tbsp olive oil

5 oz pancetta, diced

2 sm shallots, sliced

2 10-oz bags frozen peas

Salt and freshly ground pepper

In a large skillet, heat the olive oil; sauté pancetta on medium heat for approx 10 min until pancetta is crisp. Add shallots and cook for approx 2 min until shallots are tender.

Add the frozen peas, salt, and pepper.

Cook over medium low heat for approx 5 min.

DEEDEE'S NOTES:

- To make in advance, prepare the pancetta and shallots and leave in pan. Add frozen peas, salt, and pepper right before serving – a very easy and short step.
- For the pancetta, ask your grocery's deli to cut two ¼-inch slices of pancetta, which will make it easy to dice, or look for a package of pre-diced pancetta.
- Increases well.

