

Artichoke, Peas & Pancetta

Serves 8-10



Ingredients:

- 4 oz of pancetta, diced
- 2 small shallots, chopped into chunks
- 2 10-oz bags of frozen organic peas
- 1 jar of oil packed artichoke hearts, drained
- 3 sprigs of thyme, leaves removed and finely chopped
- Juice from 1/2 lemon
- Salt & pepper to taste

Preparation:

1. Cook the pancetta in a large saucepan over medium heat until the pancetta is crispy and fat has rendered. Remove the pancetta with a slotted spoon to a plate.
2. Drain off all but 1 TBS of fat. Add the shallots, salt & pepper and cook over medium heat until softened.
3. Add the peas and cook until the peas are just cooked through.
4. Turn off the heat, add the artichoke hearts, pancetta, lemon and thyme. Toss gently to combine everything.
5. Serve warm or at room temperature.