



BRAISED LETTUCE WITH PANCETTA & PEAS

Categoria: Side dishes **Tempo di preparazione:** 10 minutes **Difficoltà:** molto facile



Ingredienti per 4

- ½ tbsp olive oil
- 150g diced pancetta
- 1 bunch spring onions, cut into 4cm pieces
- 300ml vegetable stock
- 1 tbsp Dijon mustard (20g)
- 250g frozen peas
- 400g can cannellini beans, drained and rinsed
- 1 round lettuce, cut into quarters (200g)
- 2 tbsp crème fraîche (40g)

Preparation time: **10 minutes**

Cooking time: **10 minutes**

Serves: **4**

Method

Heat the oil in a sauté pan with a lid and fry the pancetta for 2 minutes, add the spring onions and fry for a further 1-2 minutes.

Add the stock, mustard, peas and beans and then add the lettuce.

Cover and simmer for 5 minutes until lettuce has wilted. Stir in the crème fraîche to serve.

Cooks tip: Great served topped with a poached egg.

