

English Peas with Pearl Onions and Pancetta

I found these beautiful little English sweet peas and fresh pearl onions, but you can certainly use frozen petite peas and pearl onions as well.

You will need:

2 16 ounce packages of fresh peas (frozen peas will also work)

1 16 ounce package of pearl onions

2 shallots; sliced

5 quarter-inch thick slices of pancetta; diced

2 tablespoons of olive oil

Freshly ground salt and pepper

This dish can be made earlier in the day and re-heated just before serving.

You will need a large sauté pan.

Start by sautéing the pancetta with two tablespoons of olive oil for about eight minutes. While the pancetta is cooking you can boil the pearl onions for about five minutes. Drain them into a colander and rinse with cold water. Cut the end off of the onions and pop them out of the skins. Discard the skins.

When the pancetta is crispy, remove it to a plate. Place the sliced shallots into the pan with the drippings from the pancetta add the pearl onions and let them cook for about three minutes. Now you can add the peas and three tablespoons of water. Let the veggies cook for about ten to twelve minutes, stirring occasionally. When the peas have brightened in color and seem to have softened a bit, turn off the flame, season with freshly ground pepper and a dash of salt. Stir in the pancetta and serve! Gotta love these Spring Veggies:)