

Asparagus, Peas & Pancetta Salad

Ingredients

1 Pound Asparagus, Tough Ends Trimmed
2 Cups Frozen Small Peas
2 Tablespoons Olive Oil
1/2 Cup Diced Pancetta
3 Hard Boiled Eggs
1 Cup Homemade Crisp Croutons

Dressing

1/3 Cup Olive Oil
Juice From 1 Lemon
1 Tablespoon Dijon Mustard
Salt & Pepper To Taste

Method

Heat a lightly salted water to boil, then cook the asparagus until tender crisp, about 2 to 3 minutes.

Remove the asparagus spears with a slotted spoon to a bowl of ice water to stop the cooking and retain the bright green color.

Add the peas to the boiling water and cook a minute or two until tender crisp.

Drain the peas and add these to the ice water bath as well.

In a small frying pan, heat the olive oil over medium heat and cook the pancetta until crisp and brown, about 5 minutes.

Use a slotted spoon to remove the pancetta and place on a plate covered with paper towels to drain the oil.

Drain the asparagus and peas, then pat dry with paper towels.

Arrange the asparagus and peas onto a platter, then scatter the pancetta and croutons on top.

Peel the boiled eggs, then dice and scatter over the salad.

In a small bowl, whisk together the dressing ingredients, then drizzle the dressing over the salad.

