

Sweet Peas with Pancetta & Onions

4 oz Citterio Cubetti Pancetta
2 garlic cloves, minced
2 tbs extra-virgin olive oil
½ tsp salt

1 yellow onion, minced
1 tbs oregano, minced
2 10-oz pkgs frozen petite peas, thawed
1/8 tsp black pepper

- Cook Pancetta, onion, garlic and oregano in olive oil until golden, about 5 minutes.
- Add peas, salt and pepper.
- Cook, covered, 10 minutes; add a little water to prevent peas from scorching. Serve hot.

Serves 8