

Asparagus Salad with Pancetta-Balsamic Vinaigrette

2 bunches asparagus, trimmed
1/8 tsp black pepper
2 shallots, minced
2 tsp Balsamic vinegar

1/4 tsp salt
1/4 cup extra virgin olive oil
4 oz Citterio Cubetti Pancetta

- Cook asparagus in boiling water until tender, drain, place on platter. Season with salt and pepper
- Heat 1 tbs olive oil over medium-high flame. Add shallots and Pancetta. Sauté 2 minutes, or until Pancetta is cooked. Add vinegar and cook until it reduces to a glaze, 30 seconds.
- Whisk in remaining 3 tbs olive oil and pour this Pancetta dressing over asparagus.

Serves 6