



PRINCI SMALLGOODS

Purely Australian, naturally Italian

~ DICED PANCETTA ~



Diced Pancetta is made from Flat Pancetta, which is cut into small pieces.

This product is made using pork belly which is salted then spiced, prior to enduring a lengthy maturing period of approximately 6-8 weeks.

Princi's Diced Pancetta is a mild product, with its 200gm portion packs being perfect for cooking use.

Serving Suggestion:

Diced Pancetta with Lima Beans and Radicchio

Ingredients:

*2 tablespoons olive oil
200gms of Diced Pancetta
1/2 small onion minced
600gms of lima beans (fresh or frozen)
1 teaspoon red pepper flakes
1/2 head of radicchio thinly sliced
1/2 cup of tomato sauce
1/4 cup water*

Time:

Prep: 10 mins

Total: 30 mins

Serves:

Up to 4 people

Instructions:

- 1. Prep all the ingredients. Heat the olive oil in sauté pan over medium heat. When the oil is simmering, add the pancetta and cook, stirring occasionally for 4-6 minutes until lightly browned.*
- 2. Add the onions, lima beans and red pepper flakes and cook for approximately 6-8 minutes until onion is soft. Add the radicchio, tomato sauce and water, and cook for a further 4-6 minutes, stirring often until radicchio wilts. Season to taste with salt and pepper.*

BUON APPETITO!