



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:

Spicy Spaghetti (with tomato & diced pancetta)

Ingredients:

500g spaghetti
200g diced pancetta
1 onion thinly sliced
1 table spoon of olive oil
1 teaspoon of red pepper flakes
5 plum tomatoes diced
1 cup of low sodium chicken broth
1/4 cup chopped fresh parsley
1/2 cup freshly grated parmesan

Time:

Prep: 15 mins

Total: 45 mins

Serves:

Up to 4 people

Instructions:

1. Bring a large pot of water and 2 teaspoons of salt to boil. When boiling, add pasta to water and cook until al dente.

Instructions continued...

2. Meanwhile, prep all ingredients. Heat olive oil in a large sauté pan over medium heat. When simmering, stir in the diced pancetta.
3. Cook for 8-10 mins, stirring occasionally until pancetta is crisp and browned. When cooked, remove pancetta from pan with a slotted spoon and place on a plate.
3. Add onion to the pan and cook for 4-6 mins, stirring often until soft. Add the red pepper flakes and stir. Add the tomatoes then season with a light sprinkling of salt and pepper. Stir, combining all ingredients, cooking for a further 2 minutes.
4. Pour in the broth and simmer for 7-10 mins until the tomatoes are soft and breaking down. Stir in the pancetta, then turn the heat down to low and further simmer until the pasta is ready.
5. Drain the pasta and add it in batches to the sauce, tossing it as you go until your happy with the pasta-to-sauce ratio. Stir in the parsley and parmesan then serve.

BUON APPETITO!