

LIMA BEANS & RADICCHIO WITH PANCETTA

Serves up to 4 people

Ingredients

2 tbsp Olive oil

200g Diced pancetta

½ small onion minced

600g Lima beans (fresh or frozen)

1 tsp Red pepper flakes

½ head Radicchio thinly sliced

½ cup tomato sauce

¼ cup water

Time Prep: 10 mins

Total: 30 mins

Directions

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