

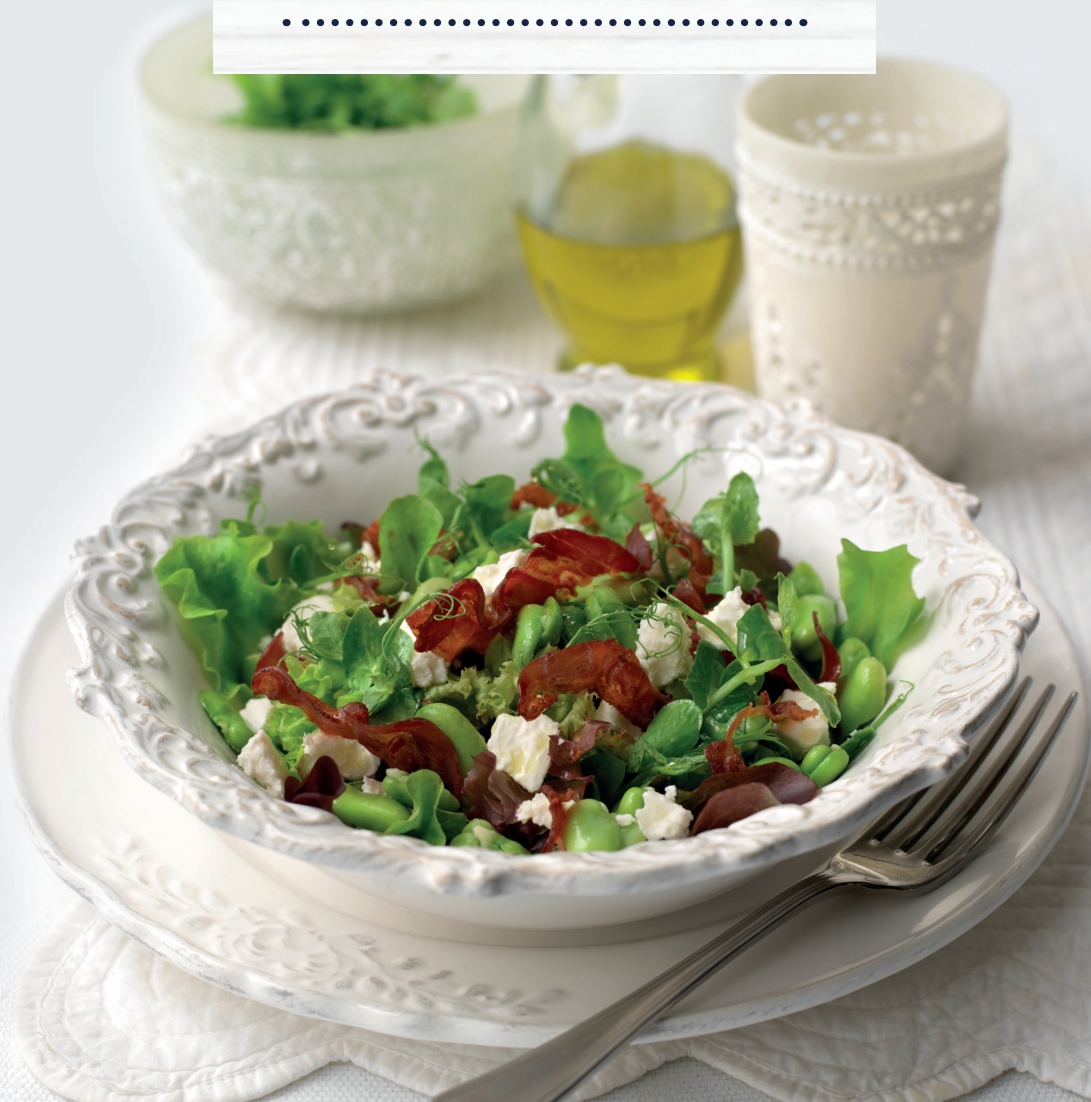


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*ingredients to inspire...*

# **PANCETTA, BROAD BEAN, MINT AND FETA SALAD**

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Brought to you by  
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and Service

# PANCETTA, BROAD BEAN, MINT AND FETA SALAD

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**Serves: 6**

## **Ingredients**

6 portions of mixed  
leaves (oakleaf,  
rocket, little gem  
and pea shoots)

3 rashers streaky  
pancetta

100g broad beans

100g feta cheese

6 mint leaves

30ml olive oil

10ml balsamic vinegar

## **Method**

1. Place the pancetta strips onto a roasting tray and roast in the oven until crispy. Keep to one side and allow to cool.
2. Divide the mixed leaves between 6 bowls. Scatter the broad beans over the salad. (If they are new season broad beans, you do not need to peel the outside husk from the bean).
3. Crumble the feta cheese over each salad.
4. Break the crispy pancetta into bits and scatter this over each salad.
5. Finely shred the mint leaves and scatter over each salad.
6. Mix the olive oil with the balsamic vinegar and drizzle over each salad. Serve immediately.



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