



# 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 Sautéed Asparagus and Garlic*

#### *Ingredients:*

*2 teaspoons olive oil  
200gms of Diced Pancetta  
2 cloves garlic thinly sliced  
600g asparagus cut into bite size pieces  
1 lemon cut into wedges*

#### *Time:*

*Prep: 10 mins*

*Total: 25 mins*

#### *Serves:*

*Up to 4 people*

#### *Instructions:*

- 1. Prep all ingredients. Heat olive oil in a large sauté pan over medium heat. When oil starts to simmer, add the pancetta and stir.*

#### *Continued...*

*Sauté for 3-5 minutes until the pancetta starts to brown. Add the garlic and cook for a further 1 minute, stirring constantly.*

- 2. Add the asparagus and toss, coating it with the pancetta and garlic. Sprinkle lightly with black pepper. Cook for a further 3-5 minutes, stirring until the asparagus turns bright green.*
- 3. Add a tablespoon of water to the pan and scrape the bottom of it, releasing any browned ingredients. Cook for a further 2-4 minutes until the asparagus is slightly tender and almost all water has evaporated. Serve with lemon wedges.*

***BUON APPETITO!***