

# Spring Bruschetta with Peas & Pancetta

Serves 6

4 oz. pancetta, cubed

½ cup peas, fresh or frozen, thawed

Salt

½ cup whole-milk ricotta

16 baguette slices, toasted

Fresh basil leaves (torn if large)

About 2 tbsp. extra virgin olive oil

Freshly ground pepper



1. Heat a skillet over medium heat and cook the pancetta until golden, about 4 minutes. Drain on paper towels. Set aside.
2. Have ready a bowl of ice water. In a small saucepan, cook the fresh peas in boiling salted water for 2 minutes, then dunk them into the ice water. Drain on paper towels. (If using frozen peas, cook for 30 seconds, rinse under cold water, and drain on paper towels.)
3. Spread a layer of ricotta on the baguette slices and top evenly with the pancetta, peas, and basil.
4. Drizzle with a little olive oil, sprinkle with some salt and pepper, and serve.  
\*option Drizzle with Balsamic Vinegar