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## ***Summer Pea & Pancetta Salad***

*3-4 servings depending on size*

### ***Ingredients***

- ½ cup fresh mint leaves, thinly sliced
- 1 tbsp capers, chopped
- 1 small shallot, thinly sliced
- 1 teas freshly grated lemon zest
- ¼ cup extra virgin olive oil
- 1/8 teas sea salt
- ¼ teas ground black pepper
- 1 lb fresh peas
- 1 ½ ounces pancetta (Italian bacon)

### ***Preparation:***

1. Shell and blanch peas for 1 ½ minutes until soft, ice water to cool and drain.
2. Slice pancetta thinly and brown in skillet until crispy, drain onto paper towel.
3. In a bowl combine the mint, capers, shallot, lemon zest, olive oil, salt & pepper. Add peas and pancetta. Add sea salt to taste and any of the desired toppings. Some of the fresh topping can be added after baking if desired. This is a very versatile recipe.
4. Preheat oven to 350°. Place in oven and bake for 10 to 15 minutes until egg is cooked to desired doneness.
5. This is a perfect recipe for breakfast.