

# Pea, Pancetta and Potato Salad



**Serves 3    Prep 5 mins**

**Cooking 10 mins**

**Easy**

## **Ingredients**

400g baby new potatoes  
150g frozen peas  
70g pancetta di cubetti  
1/4 lemon, juiced  
handful basil, chopped

1. Cook the potatoes in a large pan of boiling salted water for 8 mins, or until tender, adding the peas for the final minute of cooking.
2. Meanwhile, fry the pancetta in a frying pan until crisp. Remove from the heat and add the lemon juice. Throw the potatoes, peas and basil into the pan and stir together. Good hot or cold.
3. Goes very well with chicken tray bake.