



PEA CASSOULET

INGREDIENTS

200g Country Range Fancy Peas

splash of olive oil

1 shallot, finely chopped

1/2tsp Country Range Garlic Puree

12 button onions, peeled

200ml Country Range Chicken/Vegetable stock

50g pancetta, diced

100g picked gem lettuce

salt and pepper

METHOD

1. Place a splash of olive oil into a hot pan, add the garlic and shallots and cook for 2-3 minutes.
2. Whilst cooking, place the button onions and stock into a pan and cook for 10-15 minutes until the onions are soft.
3. Remove the shallots and add the pancetta. Cook for a further 4-5 minutes on a medium heat then add the peas and cook for a further 3 minutes.
4. Add the button onions and the lettuce and bring to the boil until the lettuce starts to wilt.
5. Add some of the stock from the button onions, a splash of olive oil and serve, garnished with fresh chopped parsley.