

Pancetta, Pea, Lentil & Mint Salad

(As seen in Gourmet Traveller Feb '02)

225g Mount Zero French Green Lentils
2 small finely chopped onions
2 garlic cloves, crushed
350g peas, podded
300g shaved pancetta
150g baby green beans
200g sugarsnap peas
2 ½ tbsp lemon juice
100ml Mount Zero Extra Virgin Olive Oil
¼ cup coarsely chopped mint

Place lentils and onions in a large saucepan, cover with plenty of water and bring to the boil, then simmer over medium heat for 30-35 minutes, or until lentils are tender. Add peas to simmer last 2 minutes before draining lentils and peas from the saucepan. Pour in a large bowl. Add garlic and a splash of olive oil to a medium hot frying pan, toss in the pancetta, beans and sugar-snap peas. Stir-fry for 2-3 minutes. Add pancetta, peas and beans to the lentils and add the remaining ingredients, season to taste and toss well to combine.

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