

BRAISED GEM LETTUCE WITH BACON & PEAS



Easy



20 minutes



Side



04 Servings

INGREDIENTS

2 tbsp extra-virgin olive oil
2 medium onions, thinly sliced
2 garlic cloves, thinly sliced
200g bacon rashers, rind removed, finely chopped
100ml dry white wine
80g frozen peas
400ml vegetable/chicken stock
2 baby gem lettuce, quartered lengthways
20g butter, diced



COOKING STEPS

Heat the oil in a wide saucepan over a medium-high heat, add the onion and garlic and stir occasionally until just tender (2-3 minutes), then add bacon and fry until golden (5-7 minutes).

Deglaze the pan with the wine and reduce by half (1-2 minutes). Add the peas and stock and simmer until peas are tender (3-4 minutes). Add lettuce on top, season to taste, cover and cook until lettuce wilts (2-3 minutes).

Add butter, stir to combine and serve.