

# BRAISED LETTUCE WITH PEAS & BACON



Moderate



30 minutes



Lunch/Main



Serves 04

## INGREDIENTS

200g bacon, rind removed, cut into batons  
1 leek, thinly sliced  
2 garlic cloves, thinly sliced  
2 little gem lettuces, outer leaves removed, trimmed and quartered lengthways  
185ml chicken or vegetable stock  
300g frozen peas  
1 lemon, rind finely grated



Heat a large non-stick frying pan over high heat. Add the bacon and cook, stirring, for 5 minutes or until browned and crispy. Use a slotted spoon to transfer to a plate lined with paper towel to drain.

Reduce the heat to medium. Add the leek to the pan and cook, stirring, for 3 minutes or until softened. Add the garlic and cook, stirring, for 1 minute.

Return the bacon to the pan, along with the lettuce and chicken stock. Cook, stirring occasionally, for 5 minutes. Add the peas and lemon zest and stir gently to combine. Season.

Simmer for 3 minutes or until the lettuce is tender and the peas are cooked through.