

Sweet Baby Broccoli with Pancetta and Parmesan

Preparation time: Approximately 25 minutes / Serves 4



INGREDIENTS

- 3 ounces pancetta, cut into 1/2-inch dice
- 1 1/2 tablespoons olive oil
- 2 garlic cloves, minced
- 1/4 teaspoon red pepper flakes
- 1 pound **FOXY Sweet Baby Broccoli**,
trimmed and split in half lengthwise
- 2 teaspoons balsamic vinegar
- Salt and pepper
- 1 ounce Parmesan cheese, grated (1/2 cup)

PREPARATION

Cook pancetta in Dutch oven over medium heat until crispy, for 6 to 8 minutes. Using slotted spoon, transfer to paper towel-lined plate; set aside.

Add 1 tablespoon oil, garlic, and pepper flakes to now-empty pot and cook until fragrant, about 30 seconds. Add Sweet Baby Broccoli and cook, stirring frequently, until bright green, about 5 minutes. Add 3/4 cup water, cover, and cook until Sweet Baby Broccoli is tender (about 5 minutes).

Remove lid and continue cooking until liquid evaporates, about 1 minute. Remove from heat and stir in pancetta, vinegar, and remaining 1/2 tablespoon oil. Season with salt and pepper to taste. Transfer to platter and sprinkle with Parmesan. Serve.

NOTE: If you can't find pancetta, use bacon. Don't split the Sweet Baby Broccoli stems if they are already very thin.