

Broad bean, lemon and pancetta orzotto



Ingredients

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| <ul style="list-style-type: none">• 6 slices of pancetta• 1 litre fresh chicken stock• a drizzle of olive oil• 1 finely chopped onion• 2 garlic cloves | <ul style="list-style-type: none">• 300g orzo pasta• 170ml dry white wine• 250g skinned broad beans• zest and juice of 1 lemon• grating of parmesan |
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Method

1. Heat the grill to high, then grill the pancetta for 5-10 minutes, turning, until crisp. Drain on kitchen paper.
2. Heat the chicken stock in a saucepan and keep it on a low heat. In a sauté pan, heat a drizzle of olive oil, then fry the onion for 4-5 minutes until softened. Crush in the garlic cloves and fry for another minute or so.
3. Add the pasta and toss to coat, then add the dry white wine and bubble until the wine has evaporated.
4. Add the stock to the pasta, a ladleful or two at a time, stirring often and waiting until the liquid has been absorbed before adding more. Continue this way until the pasta is al dente (10-15 minutes).
5. Add the broad beans 5 minutes before the end.
6. Remove from the heat and add the lemon zest and juice. Season, then serve with the pancetta slices and a grating of parmesan.



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