



Green Beans with Shallots & Pancetta

When fresh green beans are in season you need to make this flavorful dish as a perfect side to your grilled meats.

1 lb	green beans, cleaned
	Salt
2 oz	pancetta, diced small
2 large	shallots, chopped fine
3 tbsp	unsalted butter
2 oz	Romano cheese, grated

1. In a large pot of salted, boiling water, blanch the beans for 4 minutes or until crisp and tender. Drain and shock the beans into a bowl that is filled with ice water to stop the cooking and retain the vibrant color. Drain. Place into a large bowl.
2. In a large skillet on medium high heat. Add the pancetta and cook until lightly brown, about 3 minutes. Remove with a slotted spoon. Add the shallots to the fat that the pancetta left in the pan, on medium heat until lightly softened, about 3 minutes.
3. Add the butter to the pan to melt, add the green beans and pancetta, on low heat until fully heated.
4. Place in a serving dish with a sprinkling of cheese on top.