

Rocket, chick pea & pancetta salad

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Serves: 4
Preparation: 10 minutes
Cooking: 9 minutes

1/3 cup olive oil

1 small red chilli, deseeded and finely chopped

200g thinly sliced pancetta, cut into strips

2 x 300g cans chick peas, drained and rinsed

1 lemon, juiced

1 tsp Dijon mustard
salt and ground black pepper

2 small or 1 large bunch rocket, trimmed

200g fresh ricotta or feta cheese, crumbled

1. Heat 1 tbs oil in a medium non-stick frying pan over medium-high heat. Add chilli and cook, stirring often, for 1 minute. Add pancetta and cook, stirring often, for 4 minutes or until light golden.
2. Add chick peas, reduce heat to medium and cook, stirring frequently, for 3–4 minutes or until chick peas are heated through.
3. Combine remaining oil, lemon juice, Dijon mustard and salt and pepper to taste in a screw-top jar. Shake well to combine.
4. Place rocket leaves into a large bowl. Add pancetta mixture and toss gently to combine. Gently toss through ricotta or feta. Place onto serving plates, drizzle with mustard dressing and serve.

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