



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Spaghetti with Sugar Snap Peas and Pancetta

Serves 2

8 thin slices pancetta
1 ½ cups sugar snap peas
2 large handfuls baby spinach
2 clove of garlic, slivered
1 teaspoon dried red chilli flakes
½ teaspoon sea salt
1 radish, thinly sliced
1/3 cup extra virgin olive oil
2 tablespoons fresh mint leaves, torn

150g dry pasta

Reggiano-parmigiano for grating

Prepare pasta according to manufacturer's instructions.

While pasta is cooking, heat olive oil in a large skillet over medium high heat.

Add pancetta and cook until almost crispy.

Add garlic, dried chillies, salt and sugar snap peas and sauté for three minutes.

Remove from heat then add cooked pasta and spinach.

Toss well and plate.

Garnish with slivered radish and torn mint leaves.

Serve with grated Reggiano

THE LOVE: Keep your heat at medium so that the pancetta has time to render all it's fat without burning.