

The Gypsy Chef

Wax Beans with Pancetta

1 pound wax beans, stem end snapped off
4 ounces pancetta, diced, the larger the pieces, the more robust the flavor
3 tablespoons olive oil
Sea salt
Freshly ground pepper
Freshly chopped parsley

Preheat oven to 400 degrees F.

Toss beans, pancetta, olive oil, salt and pepper together. Be sure to thoroughly coat the beans.

Pour onto a baking pan and roast in the oven 25 minutes or until golden brown on the edges.

bon appétit
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