

Fig Pancetta Arugula Salad

2 oz. pancetta or bacon
1 small clove garlic
4 to 6 fresh figs
2 Tbsp. olive oil
1 Tbsp. balsamic vinegar or fruit vinegar
Salt and freshly ground black pepper
4 to 6 cups arugula

Finely chop the pancetta or bacon, mince the garlic, and chop the figs. Heat the olive oil in a small frying pan. Add the pancetta or bacon and cook over medium low heat until it renders its fat and browns. Add the garlic and cook, stirring, until very fragrant, about 30 seconds. Add the figs, stir to combine, and cook until the figs start to fall apart a bit, about 2 minutes. Take the pan off the heat and add the vinegar. Stir to combine everything. Add salt and pepper to taste. Let the mixture cool a bit before tossing with arugula or plate the arugula and top with the pancetta-fig mixture. The warmer the dressing mixture is, the more the arugula will wilt. Serve immediately.