



Pancetta Sautéed Apples

Ingredients

- 1 tablespoon of [Fustini's Medium SELECT olive oil](#)
- 1/2 pound pancetta, diced
- 4 Honeycrisp or any other sweet-tart cooking apples, cut into 1/4" matchsticks
- 1/4 cup parsley
- [Fustini's Michigan Apple balsamic](#)

Directions

Step 1.

Warm 1 tablespoon of olive oil in a 12" skillet over medium heat. Add pancetta and cook until browned and fat is rendered. Remove pancetta with a slotted spoon and reserve on a paper towel.

Step 2.

Add apples to the pan with the rendered fat, increase the heat to medium-high and cook until beginning to brown, 3-4 minutes. Cover the pan and cook for 3-4 minutes more until the apples begin to soften. Remove the lid and cook until apples are just fork tender. Season to taste with parsley, salt, pepper and vinegar.