



# Braised Romaine Hearts with Guanciale

*serves 3*

- 3 Romaine hearts
- 1/2 cup diced guanciale
- 3/4 cup minced shallots
- 3 tablespoons chopped green garlic
- 1/2 teaspoon fine sea salt
- 3 tablespoons labne or plain Greek yogurt
- 1 tablespoon sherry vinegar
- 1 teaspoon Sriracha
- 1 teaspoon honey
- 1/4 teaspoon fine sea salt
- flaky sea salt & black pepper

Remove any horsey or ragged leaves, trim the stems and vertically halve Romaine hearts.

Warm a large skillet or braising pan over medium heat and sauté guanciale until most of the fat has rendered and it becomes crispy, about 10 minutes. Using a slotted spoon, remove guanciale to a small plate and set aside.

Add the shallots, green garlic and salt to the hot fat and sauté until soft, about 5 minutes. Pour 2 cups of water into the pan and fit the lettuce halves in snugly. Cover with a lid and allow to cook, bubbling gently, until tender but not limp, about 7 minutes.

Use tongs to gently remove hearts, intact, to a platter. Then, increase heat to high and

allow all the water to cook off and the remaining shallots and garlic to become golden and fragrant, about 12 minutes.

Meanwhile, in a squeeze bottle or small bowl, combine labne, sherry vinegar, Sriracha, honey and salt and shake or whisk together until well blended.

Scatter shallot-garlic mixture over lettuces, drizzle with sauce and sprinkle guanciale on top. Finish with some flaky sea salt and a few grinds of black pepper.

Serve warm or at room temperature.