Arugula Salad with Potatoes, Cremini Mushrooms, and Pancetta Vinaigrette

Serves 4

Arugula Salad

¼	C.	Small diced, fried potatoes
½	C.	Quartered and sautéed crimini mushrooms
¼	C.	Diced, rendered pancetta
½	#	Fresh arugula
6	Tbs.	**Pancetta Vinaigrette**
8	oz.	Fresh goat cheese

1. Warm the pancetta, potatoes, and crimini in a sauté pan.
2. Place the arugula in a large bowl and season with salt and pepper, and
3. Drizzle in the warm pancetta vinaigrette.
4. Lightly toss the arugula to dress evenly.
5. Plate the salad and garnish with the potatoes, mushrooms, and Pancetta.
6. Top with the crumbled goat cheese.

Pancetta Vinaigrette

¼	C.	Rice vinegar
¼	C.	Red wine vinegar
¼	C.	Balsamic vinegar
½	C.	Diced, rendered pancetta
1	ea.	Shallots minced
2	Tbs.	Picked fresh thyme
Zest and juice of 2 lemons, minced		
1	Tbs.	Sugar
1 ½	C.	Rendered pancetta fat (may substitute olive oil)
½	C.	Extra Virgin Olive Oil

1. Combine all ingredients in blender, except for pancetta fat and olive oil.
2. Start blender and slowly drizzle in oil and fat to emulsify. Season to taste with salt and pepper.