



minestra di orzo con pollo e pancetta

BARLEY SOUP WITH CHICKEN AND PANCETTA

50 minutes | 4-6 servings

- 1 quart vegetable broth
- 1 large leek, white and light green parts only, halved lengthwise and thinly sliced crosswise, then rinsed well and patted dry
- ½ pound green cabbage, cored and thinly sliced (5 cups)
- 2 large skinless boneless chicken thighs (about 10 ounces), cut into ½-inch cubes
- 2 medium carrots, peeled and finely chopped (¾ cup)

- ¾ cup pearly barley
- 3 ounces pancetta, cut into ½-inch dice
- 1 sprig rosemary, cut into 2-inch lengths
- 1 tablespoon extra-virgin olive oil
- Fine sea salt
- Freshly ground black pepper

In a medium saucepan, combine broth, leek and 4 cups water; bring just to a boil. Add cabbage, chicken, carrots and barley.

Cook at a gentle simmer, stirring occasionally, until barley is tender, 45 to 50 minutes.

Meanwhile, in a small skillet, combine pancetta, rosemary and oil; cook over medium heat, stirring frequently, just until pancetta begins to crisp. Remove from heat; remove and reserve rosemary.

Stir pancetta and oil from skillet into soup, then season to taste with salt and pepper. Serve warm, garnished with leaves from reserved rosemary. □