



## Bacon-Smothered Peas

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<b>Prep Time:</b>	10 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	5 min	Easy	6 servings
<b>Cook Time:</b>	18 min		

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3 slices bacon, diced  
1/2 onion, finely chopped (about 3/4 cup)  
1 teaspoon minced garlic  
1 1/2 pounds frozen green peas  
2 cups chicken broth  
1/4 teaspoon Worcestershire sauce  
1/2 teaspoon salt  
1/4 teaspoon freshly ground black pepper

In a medium saucepan cook the bacon until crispy and all of the fat is rendered, about 4 minutes. Add the onion and cook, stirring frequently, until very soft, 4 to 6 minutes. Add the garlic and cook, stirring, for 2 minutes. Add the peas and chicken broth and cook, stirring occasionally, until flavorful and cooked to the desired degree of doneness, 5 to 10 minutes. Add the Worcestershire sauce, salt, and pepper, cover, and let sit for 5 minutes longer. Serve hot.