

## Lemony Peas with Bacon and Tarragon

---

Serves 4

### Ingredients

6 oz. sliced bacon, cut crosswise into 1/2-inch pieces  
1 large shallot or 1/2 small red onion, thinly sliced  
1 lb. fresh or thawed frozen English peas (about 3-1/4 cups)  
1 Tbs. finely chopped fresh tarragon; more for serving  
1 tsp. finely grated lemon zest  
Kosher salt and freshly ground black pepper  
Aleppo pepper or crushed red pepper flakes  
1-1/2 Tbs. fresh lemon juice

### Instructions:

In a large skillet, cook the bacon and shallot over medium heat, stirring occasionally, until the bacon begins to crisp, about 8 minutes. add the peas and cook until warmed through, 3 to 4 minutes. remove from the heat. Stir in the tarragon, zest, 1/2 tsp. salt, and a generous pinch each of black pepper and Aleppo. Toss with the lemon juice, top with more tarragon, and serve.

***Credit: [finecooking.com](http://finecooking.com)***