

# Pigeon Breast, Roast Asparagus, Sautéd Smoked Pancetta & Mushroom Dressing

## Ingredients

8 pigeon breast  
12 English asparagus spears (trimmed)  
50g diced smoked pancetta  
50g mixed mushrooms  
50ml balsamic vinegar  
50ml olive oil & extra for cooking  
1 tsp Dijon mustard  
1 tbsp toasted pinenuts  
Half lemon  
1 bunch of watercress

- Pre-heat an oven to 220°C, toss the asparagus in a little oil, season with salt & pepper and roast in a single layer for 12-15 mins depending on thickness, remove and squeeze over the lemon
- In a medium hot frying pan add a little oil and place pigeon breasts and cook for 2 mins either side, add a knob of butter and baste then remove and let rest
- Put pancetta in a pan and cook until crispy, add mushrooms and cook
- Deglaze with balsamic, add Dijon and olive oil & mix to an emulsion
- Serve, sliced breasts in half, drizzle with dressing, sit 3 asparagus spears on top & finish with watercress & toasted pinenuts

*Steve @ The Waggon*