

Fig Pancetta Arugula Salad

By [Molly Watson](#)



Arugula Pancetta Fig Salad

Photo © Molly Watson

By cooking the figs quickly with a bit of pancetta or bacon, you can create an amazingly sweet yet savory dressing for a fresh arugula salad. Adding the vinegar to the hot pan deglazes the pan - pulling up an tasty brown bits of the pancetta that got left behind while cooking, making sure every bit of savory bacon-ness is integrated into the final salad.

For more yummy ways to use fresh figs, see [10 Easy Fig Recipes](#)¹.

Prep Time: 10 minutes

Cook Time: 10 minutes

Total Time: 20 minutes

Yield: Makes 4 to 6 servings

Ingredients:

- 2 oz. pancetta or bacon
- 1 small clove garlic
- 4 to 6 fresh figs
- 2 Tbsp. olive oil
- 1 Tbsp. balsamic vinegar or fruit vinegar
- salt and freshly ground black pepper
- 4 to 6 cups [arugula](#)²

Preparation:

1. Finely chop the pancetta or bacon, mince the garlic, and chop the figs.
2. Heat the olive oil in a small frying pan. Add the pancetta or bacon and cook over medium low heat until it renders its fat and browns. Add the garlic and cook, stirring, until very fragrant, about 30 seconds. Add the figs, stir to combine, and cook until the figs start to fall apart a bit, about 2 minutes.
3. Take the pan off the heat and add the vinegar. Stir to combine everything. Add salt and pepper to taste. Let the mixture cool a bit before tossing with arugula or plate the arugula and top with the pancetta-fig mixture. The warmer the dressing mixture is, the more the arugula will wilt. Serve immediately.

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