



ONE POT HAM & PENNE

For a quick and easy dinner using your leftover ham from the holiday.

INGREDIENTS

- 1 T olive oil
- ½ C chopped yellow onion
- 3 cloves minced garlic
- 3 C cubed fully cooked ham
- ½ tsp dried parsley
- ½ tsp dried basil
- ¼ tsp dried oregano
- ¼ tsp pepper
- ¼ tsp red pepper flakes
- 3 C chicken broth
- 2 C milk
- ¼ C flour
- 16 oz penne noodles, uncooked
- 2 C frozen peas, thawed
- ½ C Parmesan cheese



INSTRUCTIONS

1. Place 1 Tbsp olive oil in a large skillet over medium heat until warm. Saute ham and onions until onions are translucent. Add garlic, parsley, basil, oregano, pepper and red pepper flakes; cook 1-2 minutes.
2. Stir in broth, milk, flour and penne noodles. Bring to a boil, reduce heat and simmer 10-12 minutes, stirring frequently.
3. Add peas and simmer five more minutes or until pasta is cooked through and peas are warm.
4. Sprinkle Parmesan cheese on top of pasta.

NOTE:

If you need more liquid while simmering pasta add a little bit of water or broth to the mixture.

You can also add in or substitute some of your other favorite veggies to this recipe too. Try: diced red peppers, sliced mushrooms, chopped broccoli, asparagus or spinach.