

EASY CHEESY PASTA WITH HAM

Ingredients:

Dried pasta shapes, (shells, bows etc.)
allow about 75g per person
1 x 200g tub cream cheese with
garlic & herbs or chives
1 packet of sandwich ham, chopped
1 handful of frozen peas

Method:

- 1** Cook the pasta according to packet instructions then, 5 minutes before its ready throw in the peas.
- 2** Before draining the pasta, reserve about 2 tbsp of the cooking water.
- 3** Once drained return the pasta to the pan & drizzle with a little olive oil to stop it sticking together.
- 4** Add the cream cheese, stir well & slowly pour in the pasta water, stirring again. This makes the sauce smooth & glossy.
- 5** Stir in the ham & allow it to warm through then serve.



Recipe courtesy of The Credit Crunch Cooke

<https://www.thecreditcrunchcooke.com/main-meal-magic/pasta/easy-cheesy-pasta-with-ham/>

