

Creamy Pasta with Ham & Peas

Ingredients

- Pasta 200 gm (farfalle or any pasta of your choice)
- Peas 100 gm
- Cream 200 ml
- Ham 150 gm diced
- Parmesan Cheese 3-4 Tbsp
- Olive oil 1/2 Tsp.
- Pepper 1/2 Tsp
- Salt to taste /if needed.

Boil water, add ample amount of salt (I use 2-3 Tbsp salt in about 2 liters of water). Add pasta and cook till it becomes al dente.

1. Add peas to the water with pasta and allow it to simmer for about 30 seconds. Drain the pasta and peas. Rinse with cold water so that the ingredients do not overcook. Drain and keep aside.
2. Heat a pan on stove, add 1/2 tsp of olive oil and toss the ham in it. Sprinkle pepper. Add the cream and warm it on a reduced the flame. After the cream gets warm, add Parmesan, pasta and peas. Toss everything well so that the pasta gets evenly coated with the cream mixture.
3. I usually do not add salt to this dish as the pasta is boiled in salted water and other ingredients have salt. But do taste for saltiness if needed.
4. Remove in a serving bowl.

Serving Suggestion for Creamy Pasta

Serve warm with an additional sprinkling of Parmesan.