



Farfalle pasta with peas and ham:

- 3/4 box of pasta (farfalle or any small flat pasta)
- 1 cup frozen peas
- 2/3 cup heavy cream
- 1 1/4 cup good quality diced ham
- 3/4 cup grated fresh parmesan

Step 1: Cook pasta according to package instructions in salted boiling water. Add frozen peas to pasta water 5 minutes before pasta is done. Drain and set aside.

Step 2: Put pasta pot back on heat and add the cream, ham and parmesan and warm through.

Step 3: Add pasta back to pan. Mix and serve.

Step 4: Tell everyone you hand rolled the pasta, cured the ham and spent the entire day preparing this meal.



-Dina