



MY FAVORITE RECIPE





CREAMY FETTUCCHINE WITH HAM AND PEAS



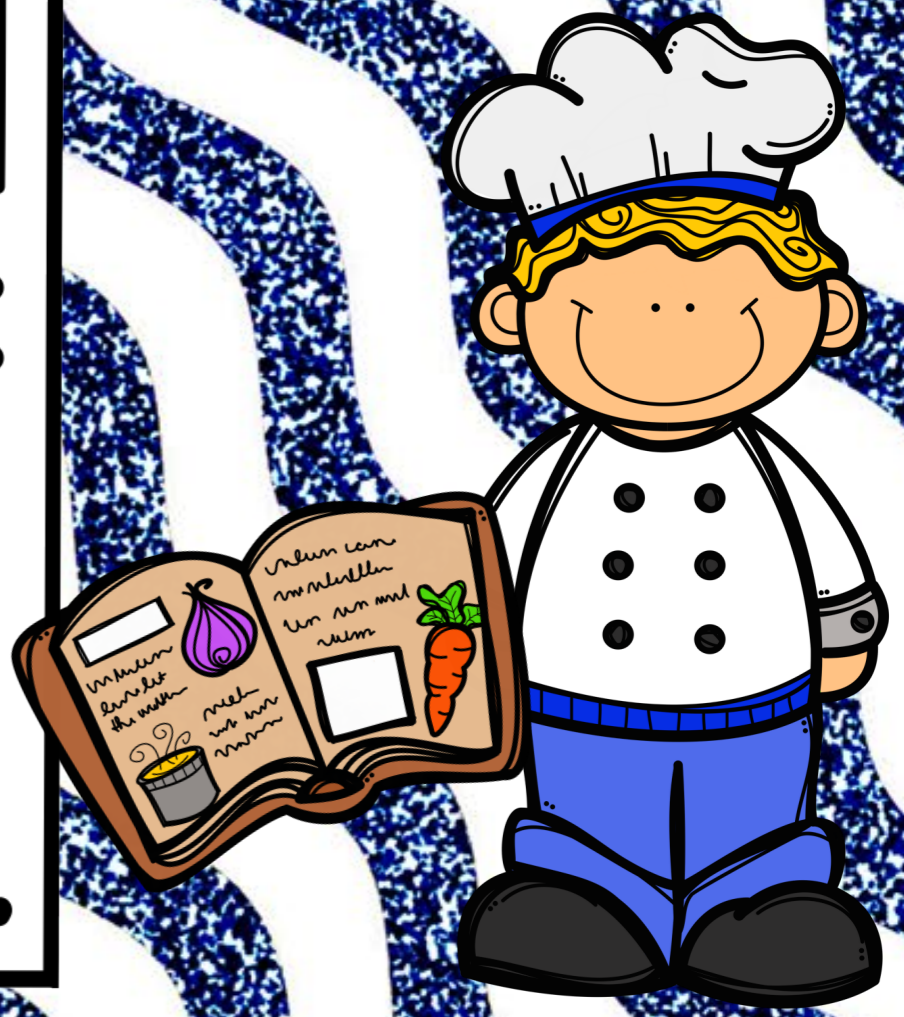


INGREDIENTS





**1 pound dry
fettuccine noodles**





**2 cups
frozen peas**





**2 tablespoons
butter**





**2 garlic cloves,
finely minced**





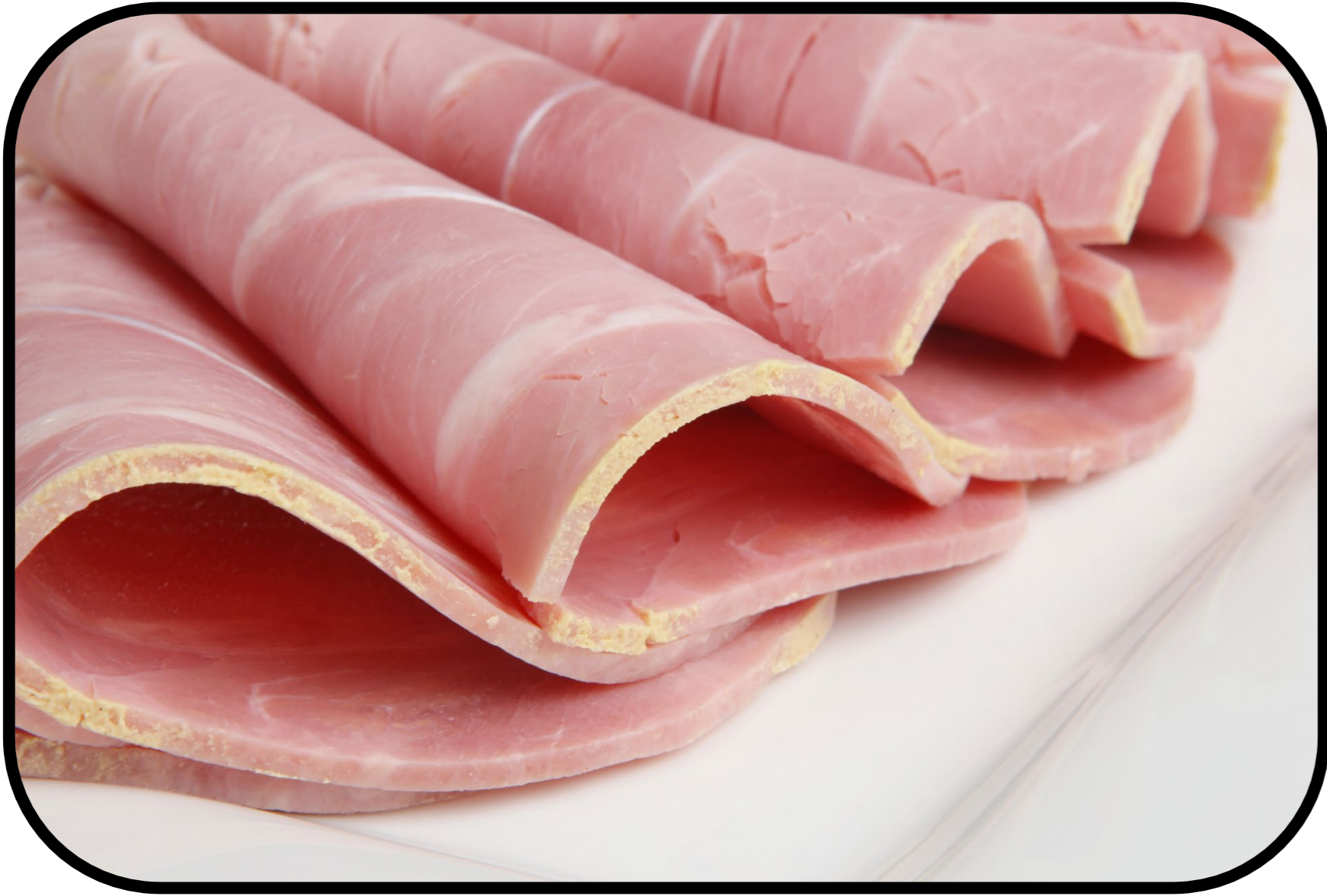
**1 1/2 cups
low fat milk**





**8 ounces
cream cheese**





8 ounces thinly sliced ham





**1/3 cup freshly grated
Parmesan cheese**





INSTRUCTIONS





In a large pot, boil the fettuccine according to package directions.





Add the peas during the last 3 minutes of cooking.





Drain the pasta and peas in a colander and set aside.





In a medium saucepan, melt the butter over medium heat.





Add the garlic and cook for 1 minute, stirring constantly.





Add the cream cheese and then the milk, whisking until the mixture is relatively smooth.





Remove from the heat and stir in the ham and Parmesan cheese.





Return the pasta and peas to the pot and pour in the sauce.





Cursos de Inglés ATS



Cursos de Inglés

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