

Skillet Pasta with Ham and Peas

Food Network Magazine - April 2019

Servings: 4

3 tablespoons unsalted butter
4 small leeks (white and light green parts), thinly sliced
2 tablespoons fresh thyme
Kosher salt (to taste)
freshly ground pepper (to taste)
8 ounces (1-1/2 cups) ham steak (or leftover ham), cut into 1/2-inch pieces
3 tablespoons all-purpose flour
1 2/3 cups half-and-half
2 cups (6 ounces) shredded American cheese
6 ounces (2-1/2 cups) bow-tie pasta
2 cups frozen peas
1/4 cup grated Parmesan cheese

Preparation Time: 35 minutes

In a large ovenproof skillet over medium-high heat, melt the butter. Add the leeks, thyme, 1/2 teaspoon of salt and a few grinds of pepper. Cook, stirring, until the leeks are tender, 8 to 10 minutes. Add the ham and cook until warmed through, about 2 minutes. Add the flour. Cook, stirring, until moistened, 1 minute. Add the half-and-half and bring to a boil. Reduce to a simmer. Cook until slightly thickened, about 2 minutes. Stir in one cup of fontina until melted.

Preheat the broiler.

Bring a large pot of salted water to a boil. Add the pasta. Cook as the label directs for al dente, adding the peas in the last 2 minutes of cooking. Reserve 1/2 cup of the cooking water, then drain the pasta and peas.

Add the pasta and peas to the skillet. Toss to coat. Add the reserved water as needed to loosen. Season with salt and pepper. Top with the remaining one cup of fontina and the parmesan. Broil until lightly browned, 4 to 5 minutes.

Per Serving (excluding unknown items): 389 Calories; 28g Fat (64.5% calories from fat); 19g Protein; 16g Carbohydrate; 4g Dietary Fiber; 81mg Cholesterol; 983mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 4 1/2 Fat.