



One Pot Ham & Penne Skillet

SHARED BY DARCY KELLER

Prep Time - 15 minutes

Cook Time - 15 minutes

Total Time - 30 minutes

Servings - 6

ingredients

- 1 tbsp Olive Oil
- ½ cup Yellow Onion, chopped
- 3 cloves Garlic, minced
- 3 cups Cooked Ham, cubed
- ½ tsp Parsley, dried
- ½ tsp Basil, dried
- ¼ tsp Oregano, dried
- ¼ tsp Pepper
- ¼ tsp Red Pepper flakes
- 3 cups Chicken Broth
- 2 cups Milk, 2%
- ¼ cup Flour
- 16 oz Penne noodles, uncooked
- 2 cups Frozen Peas, thawed
- ½ cup Parmesan Cheese

directions

- Place 1 Tbsp olive oil in a large skillet over medium heat until warm. Sauté ham and onions until onions are translucent. Add garlic, parsley, basil, oregano, pepper, and red pepper flakes; cook 1-2 minutes.
- Stir in broth, milk, flour, and penne noodles. Bring to a boil, reduce heat and simmer 10-12 minutes, stirring frequently.**
- Add peas and simmer five more minutes or until pasta is cooked through and peas are warm.
- Sprinkle Parmesan cheese on top of pasta.

**If you need more liquid while simmering pasta add a bit of water or broth to the mixture.