

# Angel Hair Carbonara with Cooked Ham

Savor the creamy richness of classic carbonara with a twist, featuring delicate angel hair pasta entwined with savory cooked ham for a delightful Italian-inspired meal.

## INGREDIENTS

**1 package (5.1 oz)** PASTA RONI® Parmesan Cheese

**1 ? cups** water

**2 tbsp** margarine, butter or spread with no trans fat

**1/2 cup** chopped carrots

**3/4 cup** frozen peas

**1/4 cup** chopped onion or green onion slices

**2 cups** diced cooked ham

**2/3 cup** milk

**1/4 cup** sour cream

## HOW TO MAKE

### DIRECTIONS

In a medium saucepan, bring just to a boil: 1 ? cups water, 2/3 cup milk and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, carrots and onion. Separate pasta with a fork, if needed. Return to a boil. Boil uncovered 3 minutes. Stir in peas; bring back to a boil and continue cooking 1 to 2 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Stir in ham and sour cream. Let stand 5 minutes to thicken.



PREP  
TIME

5 min



COOK  
TIME

15 min



SERVES

4

## PRODUCT

