



Simple Ham & Mushroom Pasta

(Makes 4-6 x servings - can be kept in the fridge for up to 2 days)

Ingredients

30g butter
1 Tbsp olive oil
150g white onion, thinly sliced
2 cloves of garlic, crushed
200g button mushrooms, cut into 0.5cm slices
500g dried pasta (fusilli, farfalle or penne)
3 spring onions, finely sliced
150g thick cut ham, roughly diced
250g Greek yoghurt
150g creme fraiche
100g Parmesan cheese, grated, plus a little extra to garnish
Salt

Instructions

Bring a large saucepan of water to a boil and add 1 tablespoon of the salt. Add the pasta to the boiling water and cook for 10 minutes (or according to packet instructions).

While the pasta cooks, take half of the butter and warm with the oil over a medium heat in a large saucepan.

Add the onions and saute for 3 minutes until softened. Add the garlic, mushrooms and the remaining butter. Toss the onions and mushrooms gently until covered with butter. Allow to cook for 3 minutes, stirring occasionally. Stir the ham into the onion and mushroom mixture.

Once cooked, transfer the pasta with a slotted spoon directly into the large saucepan of vegetables and ham. Stir well to combine and add the spring onions.

Turn down the heat to the lowest setting and stir through the yoghurt, creme fraiche and Parmesan cheese. Stir continuously for 1 minute. Remove from the heat and serve immediately with a little Parmesan cheese sprinkled on top.