

Ham Tagliatelle

Serves

2

Prep Time

10 - 15 mins

Cooking Time

15 - 20 mins



Ingredients

- 100g Specially Selected Ham, cut into strips
- 225g tagliatelle or spahetti
- 1 tbsp olive oil
- 1 clove of garlic, chopped
- 4 spring onions, chopped
- 3-4 tbsp low fat soft cheese
- 2 tbsp freshly chopped parsley (optional)
- 2 tbsp freshly grated Parmesan cheese (optional)
- Freshly ground black pepper

Cooking Method

- Cook the pasta according to the pack instruction, then drain and return to the hot pan and cover.
- Meanwhile heat the oil and fry the garlic and onion until softened but not coloured. Add the ham, soft cheese and plenty of ground black pepper. Stir over a gentle heat to melt the cheese and warm through the ham. Add to the hot pasta.
- Toss together well, divide between 2 bowls, sprinkle on the parsley and Parmesan cheese then serve pronto!



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