

Spicy Cheese Ham Pasta

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Forget the boxed pasta dinners—make your own masterpiece with little extra work. The family will love it!

Ingredients:

½ pound corkscrew pasta, cooked according to package directions
2 tablespoons olive oil
1 red onion, diced
1 red bell pepper, seeded, thinly sliced
1 clove garlic, crushed
½ pound cooked ham, diced
1 cup ricotta cheese
3 tablespoons chopped fresh parsley
1 teaspoon Tabasco sauce
1 teaspoon salt

Directions:

- 1) Heat oil in a large skillet over medium. Add onion, bell pepper, and garlic; cook until softened, stirring occasionally, about 5 minutes.
- 2) Add ham to skillet; cook 3 minutes, stirring occasionally.
- 3) Transfer ham mixture to a large bowl. Add remaining ingredients; toss well to mix. Serve warm.