

Creamy Penne Pasta with Peas, Ham & Tarragon

Yield: 4 portions



454 g	penne pasta
1/2	onion, finely chopped
1 clove	garlic, finely minced
½ each	red and green peppers, washed and sliced
½ lb	Black Forest ham, sliced (or leftover cooked ham)
2/3 cup	35% cream
1 Tbsp.	fresh tarragon, washed, finely chopped
1 cup	frozen LOCAL peas, defrosted
	Parmesan cheese, finely grated

Cook penne in boiling salted water until al dente, approximately 8 to 12 min.

Sauté onions and garlic in a medium skillet. Add red and green peppers, sauté for another few min., add ham, cream, tarragon and peas. Let it simmer for 3 to 5 min.

Add pasta, Parmesan and salt and pepper to taste. Serve with a salad.