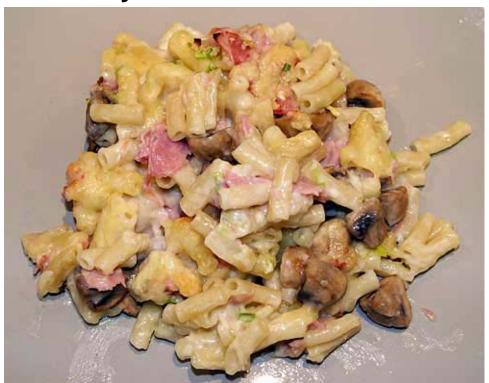
## **Creamy Ham & Mushroom Pasta**



Serves 2 Prep 10 mins

Cooking 20 mins

**Easy** 

## Ingredients

250g bag farfalle or macaroni
25g butter, + a little extra
1/2 bunch of spring onions, finely sliced or peas
25g plain flour
250ml milk
70g thickly cut ham, chopped (or use ham hock)
70g mature cheddar, grated
200g small mushrooms, halved

- Cook the pasta according to pack instructions, then drain. Heat oven to 200C/fan 180C/gas 6, then melt a little butter in a large saucepan. Fry the mushrooms for a couple of mins, then scoop out and set aside. Use some kitchen paper to wipe out the pan. .
- 2. Melt the remaining butter in the pan, then add most of the onions and soften for 1 min. Stir in the flour for another min, then gradually stir in the milk until you have a lump-free sauce. Increase the heat and bubble the sauce, stirring for a few mins to thicken. Turn off the heat, stir in the ham and most of the cheese, then season to taste.
- 3. Tip the pasta and mushrooms into a large ovenproof dish, then pour over the sauce and mix well in the dish. Scatter over the remaining cheese and spring onions, then bake for 10 mins until golden.