

One Pot Ham & Penne Skillet Recipe

Delicious Pasta Perfect for a Quick Dinner! Loaded with Ham, Penne and Peas! This an easy dinner using leftover ham from the holidays!



Prep Time
15 mins

Cook Time
15 mins

Total Time
30 mins

Course: Main Course Cuisine: American Servings: 6 servings Calories: 661kcal

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4.73 from 306 votes

Ingredients

- 1 Tbsp olive oil
- 1/2 c. chopped yellow onion
- 3 cloves minced garlic
- 3 c. cubed fully cooked ham
- 1/2 tsp dried parsley
- 1/2 tsp dried basil
- 1/4 tsp dried oregano
- 1/4 tsp pepper
- 1/4 tsp red pepper flakes
- 3 c. chicken broth
- 2 c. 2% milk
- 1/4 c. flour
- 16 oz penne noodles, uncooked
- 2 c. frozen peas thawed
- 1/2 c. Parmesan cheese

Instructions

1. Place 1 Tbsp olive oil in a large skillet over medium heat until warm. Saute ham and onions until onions are translucent. Add garlic, parsley, basil, oregano, pepper and red pepper flakes; cook 1-2 minutes.
2. Stir in broth, milk, flour and penne noodles. Bring to a boil, reduce heat and simmer 10-12 minutes, stirring frequently.
3. Adds peas and simmer five more minutes or until pasta is cooked through and peas are warm.
4. Sprinkle Parmesan cheese on top of pasta.

Notes

- If you need more liquid while simmering pasta add a bit of water or broth to the mixture.

Nutrition

Serving: 1 | Calories: 661kcal | Carbohydrates: 84g | Protein: 46g | Fat: 15g | Saturated Fat: 4g | Cholesterol: 83mg | Sodium: 2339mg | Potassium: 629mg | Fiber: 7g | Sugar: 13g | Vitamin A: 865IU | Vitamin C: 41.9mg | Calcium: 378mg | Iron: 3.9mg