

CHRISTMAS PASTA ALFREDO



By Food lovers recipes

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- 1 Tbsp olive oil
- 2 cloves garlic, chopped
- 1 red onion, thinly sliced
- 250 g gammon, cubed
- 1 cup cream
- 2 sprigs fresh thyme
- 1 cup grated Parmesan cheese
- 150 g peas, blanched (ek gooi my ertjies 1 – 2 minute voor pasta reg is, by die pasta in)
- 300 g cooked tagliatelle pasta
- salt and black pepper, to taste

Heat oil in pan and fry the garlic until soft. Increase the heat and toss the onions and gammon in the saucepan for 3 minutes, then add the cream and thyme and simmer for 5 minutes until slightly reduce. Add the Parmesan and stir until smooth. Stir in the peas, add the drained pasta, toss to coat, season to taste and serve.

Recipe posted by Petro Van Genderen

Photo: Petro Van Genderen