

# GREEN TOMATO & HAM ALFREDO

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## Ingredients

For 2 servings:

4-6 ounces dry Pasta

1 large Green Tomato

4 ounces Ham

1 teaspoon chopped  
Garlic

2 Tablespoons Butter

1 Cup Heavy Cream

2 Tablespoons grated  
Parmesan Cheese, plus  
more for serving

Salt & Pepper

## Directions

Cook Pasta according to packet directions, and when cooked strain off water and toss with a small amount of Olive Oil to prevent sticking together.

Meanwhile prepare Alfredo Sauce: Chop Ham and Green Tomato into  $\frac{1}{4}$  inch size dice.

Melt Butter in a pan over medium heat, add Green Tomato, Ham and Garlic all at once and turn up heat to medium-high until contents are cooking.

When Garlic is fragrant, pour in the Cream and use a wooden spoon to stir.

Reduce sauce by half, about 2 minutes.

Reduce heat to medium and add 2 Tablespoons Parmesan Cheese stirring constantly to combine- if sauce is too hot the cheese will not melt into the sauce and instead become grainy and separate!

Season with a little Salt and combine sauce with Pasta.

Divide into bowls and grind fresh Black Pepper liberally over the top as well as extra Parmesan Cheese. A crisp & dry White Wine, such as Vinho Verde or Pinot Grigio pair nicely.