



One-Pot Ham and Greens Pasta

Adapted from Better Homes & Gardens

8 ounces dried orecchiette or cavatappi pasta
(white or whole wheat)
6 ounces cooked ham, diced (1 cup)
2 Tablespoons garlic scapes, chopped
2 tablespoons butter
2 teaspoons blackened seasoning or Cajun seasoning
8 ounces torn mustard greens or kale leaves or a
combination (8 cups)
½ cup shredded Asiago or Parmesan cheese (about
2 oz.)



1. In a 4-quart Dutch oven cook pasta in salted water according to package directions. Drain, reserving 1/4 cup of the pasta water. Set pasta aside.
2. In the same Dutch oven cook ham over medium-high heat until lightly browned, about 3 minutes. Add butter and garlic scapes; cook and stir 2 minutes more. Add blackened seasoning and stir well. Stir in greens and reserved pasta water; cook and stir until heated through and greens wilt. Add pasta and cheese; stir gently until heated through. Taste; add blackened seasoning and/or salt as needed.