



Ham Tetrazzini

Savannah · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

A quick casserole that only takes about 30 minutes to make perfect for those busy game days

Ingredients

— - 6 ounces spaghetti - 3 quarts water - 1 teaspoon salt - 1 tablespoon butter - 2 tablespoons chopped onion - 1 (10.75 ounce) can condensed cream of mushroom soup - ½ cup water - ½ cup shredded Cheddar cheese - 1 cup diced ham - 2 tablespoons chopped fresh parsley - 2 tablespoons chopped pimento peppers

Instructions

1. Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain (or use leftover pasta; see Cook's Note). While pasta is cooking
2. melt butter in a saucepan over medium heat. Stir in onion; cook and stir until the onion has softened and turned translucent
3. about 5 minutes. Stir in cream of mushroom soup
4. 1/2 cup water
5. and shredded cheese. Heat mixture until cheese melts
6. stirring often. Mix in the ham
7. cooked and drained pasta
8. chopped pimento
9. and chopped parsley to saucepan; stir to combine. Cook until mixture is heated through
10. then serve. Recipe Tip You may substitute 3 cups of leftover cooked pasta for spaghetti.