



Creamy Ham and Asparagus Fettuccine

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

6

Description

This ham and asparagus pasta in a homemade Alfredo sauce is delicious I love to make this rich and hearty dish when I have leftover ham Its so filling there isnt room for dessert

Ingredients

- - 12 ounces dry fettuccini pasta - 8 ounces fresh asparagus
- trimmed and cut into 2-inch pieces - 2 cups heavy cream - $\frac{1}{2}$ cup unsalted butter - $\frac{3}{4}$ cup grated Parmesan cheese - $\frac{1}{4}$ teaspoon garlic powder - $\frac{1}{4}$ teaspoon ground black pepper - 1 pinch cayenne pepper - 8 ounces cooked ham
- diced

Instructions

1. Fill a large pot with lightly salted water and bring to a rolling boil. Stir in fettuccini and return to a boil. Cook pasta uncovered
2. stirring occasionally
3. until tender yet firm to the bite
4. 8 to 10 minutes. Stir asparagus into pot during last 5 minutes of cooking; drain and transfer to a large bowl. Meanwhile
5. heat cream and butter in a medium saucepan over medium heat until begins to bubble; stir in Parmesan
6. garlic powder
7. black pepper
8. and cayenne. Continue cooking until mixture thickens
9. stirring occasionally. Stir in ham until heated through. Stir sauce into pasta and asparagus; toss until well combined. Serve immediately.