

Taste of Home



Potluck Ham and Pasta

★★★★☆

This easy meal-in-one dish is a real crowd-pleaser on chilly nights. Because it bakes in two pans, you could freeze one for later, depending on your needs. It's creamy, and filling and has a wonderful ham-and-cheese flavor. —Nancy Foust, Stoneboro, Pennsylvania

TOTAL TIME: Prep: 40 min. Bake: 25 min.

YIELD: 12 servings.

Ingredients

1 package (16 ounces) elbow macaroni

4 cups fresh broccoli florets

1/2 cup finely chopped onion

1/2 cup butter, cubed

1/2 cup all-purpose flour

1 teaspoon ground mustard

1 teaspoon salt

1/4 teaspoon pepper

6 cups 2% milk

1 jar (15 ounces) process cheese sauce

2 cups shredded cheddar cheese, divided

4 cups cubed fully cooked ham

Directions

1. Preheat oven to 350°. Cook macaroni according to package directions, adding broccoli during the last 3-4 minutes; drain.
2. In a large Dutch oven, saute onion in butter 2 minutes. Stir in flour, mustard, salt and pepper until blended. Gradually stir in milk. Bring to a boil; cook and stir 2 minutes or until thickened. Stir in cheese sauce and 1 cup cheddar cheese until blended.
3. Remove from heat; stir in ham, macaroni and broccoli. Divide between a greased 13x9-in. baking dish and a greased 8-in. square baking dish. Sprinkle with remaining cheese.
4. Bake, uncovered, 25-35 minutes or until bubbly and heated through.

Nutrition Facts

1-1/4 cups: 532 calories, 28g fat (17g saturated fat), 95mg cholesterol, 1610mg sodium, 44g carbohydrate (9g sugars, 2g fiber), 27g protein.

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