

Creamy Peas with Ham and Onion

Serves 4-5

Easy and takes only 30 minutes from start to finish

Ingredients:

2 tablespoons butter

6 ounces ham steak cut into ½-inch pieces

1 red onion, halved lengthwise and thinly sliced horizontally

1 tablespoon chopped fresh parsley or tarragon

*1 pound frozen peas – not thawed!
salt and pepper*

2/3 cup cream

1. Melt butter in large skillet over medium-high heat
2. Add ham and cook until browned, about 5 minutes
3. Add onion and cook until soft and beginning to brown, about 5 minutes
4. Add cream and parsley/tarragon
5. Salt and pepper to taste
6. Bring to simmer and cook until cream just begins to thicken, about 3 minutes
7. Stir in peas, cover, and cook until tender, about 5 minutes
8. Salt and pepper (again!) to taste