

Ham and Cabbage Spaghetti

キャベツとハムのパスタ

● Ingredients (1 serving)

2~3 Cabbage Leaves

2 Ham (any kind. I used turkey ham)

1 Tbsp. Vegetable Oil

Pinch of Pepper and Garlic Powder

Pinch of Chili Powder (to taste)

1 serving Dried Spaghetti

Water for boiling pasta

Some Salt for boiling pasta

● Prepare



Slice 2 pieces of ham and 2~3 pieces of cabbage leaves.



Boil enough water in a stockpot and add some salt. Boil Spaghetti according to the package direction. Save $\frac{1}{4}$ cup of cooking pasta water.



2 minutes before finishing cooking pasta, add the cabbage to the stockpot.

● Toss



Heat 1 Tbsp. of vegetable oil in a pan and cook the ham for 1 minute over medium heat. Add drained pasta and cabbage to the pan. Season with a pinch of pepper and garlic powder, and add $\frac{1}{4}$ cup of cooking pasta water. Stir over medium heat for 2 minutes.

Sprinkle with some chili powder to taste. Enjoy!