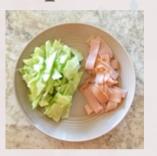
Ham and Cabbage Spaghetti

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 ¼ 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 ¼ cup of cooking pasta water. Stir over medium heat for 2 minutes.

Sprinkle with some chili powder to taste. Enjoy!