

Creamy Shells with Ham and Smoked Cheese

or

“What do I do with this leftover Christmas ham?”

This was another, “I’d better look on the internet for what to do with all this leftover Christmas ham” recipes. Patrick and Emily loved it post-Christmas, 2010.

INGREDIENTS:

- 12 ounces diced ham
- 1 can cream of celery soup
- 8 ounces smoked Gouda cheese
- black pepper to taste
- 1 cup frozen vegetables, cut broccoli or mixed (try peas like the picture!)
- 3 cups cooked small pasta shells or macaroni
- 1/4 cup of evaporated milk, low fat



PREPARATION:

In a crockpot, 3 1/2-quart to 5-quart, combine ham, soup, cheese, and pepper. Cover and cook on low for 4 to 5 hours. Add frozen vegetables 30 minutes before serving. Add milk to thin; add hot cooked pasta then serve.

Serves 4, but double the recipe for fantastic leftovers!