



## **Creamy Ham and Broccoli Rotini**



This recipe calls for:

### **Classic Alfredo Sauce**

Prep time

**10 MINUTES**

Cook time

**25 MINUTES**

Servings

**4**

### **Ingredients**

- ¼ cup chopped onion
- 1 pound dried rotini pasta
- 1 12-ounce bag fresh broccoli florets
- 1 jar (16-ounce) RAGÚ® Classic Alfredo Sauce
- 1 cup shredded Monterey Jack or Pepper-Jack cheese
- 1 package (8-ounce) diced ham (alternate: andouille sausage)

### **Instructions**

1. Heat a large pan of lightly salted water to boiling. Add onion and rotini pasta. Cook for 5 minutes. Meanwhile, cut up any large pieces of broccoli.
2. Add fresh broccoli florets and cook an additional 5 minutes.

3. In a medium saucepan, heat RAGÚ® Classic Alfredo sauce, Monterey Jack cheese and ham over medium-low heat until bubbling, stirring occasionally.
4. Drain pasta mixture and return to pan. Stir in sauce mixture until well and combined well. Serve warm.