

Creamy Spaghetti – *Espagueti con crema*

Ingredients (for two main portions or four sides)

½ lb (225 g)	dry spaghetti pasta; cooked in boiling water to taste, and drained (makes approximately 4 cups after cooking)
1 tbsp	olive oil
4 tbsp	butter
2 thick slices (approximately ½ lb- 225g)	cooked ham; cubed
1 cup	cream (Mexican cream, or sour cream will do for this recipe)
Salt and pepper, to taste	
1 cup	grated cheese, such as Cotija or parmesan

Warm up oil and butter in a large frying pan over medium heat. Once the butter has melted, add the cubed ham, stirring to coat with oils. Cook until slightly crisped, then incorporate cooked spaghetti, mixing to coat as well. Reduce heat to low, then add cream. Stir to incorporate, then season with salt and pepper, to taste. Continue cooking and stirring, until warm, then add half the grated cheese, and toss lightly. Serve immediately, sprinkling with the rest of the cheese:

