

Creamy Tomato Ham Sauce over Pasta with Mexicorn Topping©

Serves 8

Mexicorn Topping–Ingredients:

2 oz.	butter
1 large	onion, sliced
1 Tbsp.	garlic, minced fine
2–11 oz. cans	Green Giant™ Mexicorn, drained
1–1 1/2 tsp.	lemon pepper

Method:

Spray a pot with Pam™. Melt butter and add onion and garlic. Sauté 3–4 minutes until tender crisp. Turn off heat. Add Mexicorn and lemon pepper. When ready to serve, heat but do not overcook. Pour Corn Topping over Creamy Tomato Ham Sauce. Sprinkle with parsley. Serve with a salad.

Pasta–Ingredients:

8–10 cups	water
1 tsp.	salt
1 Tbsp.	oil
2–9 oz. pkgs. fresh	fettuccini or other
8–10 oz.	smoked ham, cubed

Method:

In a pot, bring water, salt and oil to boil. While pasta is cooking, add washed tomatoes from below for 10 seconds. Take out and peel them. Cook pasta until tender or as directed. Drain, do not rinse. Let sit covered 3–4 minutes. Add cubed ham, stir and let sit another 3–4 minutes. Spray a 9x13 Pyrex™ dish with Pam™ and add pasta.



Tomato Ham Sauce–Ingredients:

1–10.5 oz. can	Campbell's™ Cheddar Cheese Soup
1/4 cup	whipping cream or half and half
1/4 cup	mayonnaise, not low fat
1 1/4–1 1/2 lbs.	tomatoes, fresh vine ripened, peeled, deseeded and cubed
4 Tbsp.	fresh basil, chopped (save 1 Tbsp. for decoration)
1–1 1/2 tsp.	lemon pepper
1–1 1/2 tsp.	fajitas seasoning or 1/4 tsp. chili powder

Method:

Fill outer pot of double boiler half full with water. Spray inner pot with Pam™. Add all ingredients. Heat when ready to serve. Takes 5–7 minutes stirring often. Purée shortly with Magic Wand using the knife blade. (Tomatoes should still be in pieces.) Pour over pasta and ham. Spoon hot Mexicorn mixture over all. Decorate with basil or parsley and tomato roses. Serve with a green salad..

Hint: Exchange ham for cooked shrimp, scallops or chicken, coarsely chopped.

Hint: Without the ham this is a great vegetarian dish.

Hint: To make a tomato rose...Peel a firm tomato with a potato peeler from the blossom end in one continuous cut to the stem end. Roll the peel tightly together from the blossom end and it will look like a rose. Use as a decoration for any dish.