

- 1 ½ cups small shell pasta (uncooked)
- 1 cup Frozen peas
- 1 cup diced ham
- 1 cup diced Cojack or Cheddar cheese
- 3/4 cup creamy, low fat ranch dressing

Boil pasta until tender. Place peas in colander and drain cooked pasta over peas to thaw. Rinse, cool and drain well. Pat dry with a clean pater towel to remove excess water. Combine ham and cheese in large bowl and stir in pasta, peas and dressing. Chill 2 to 3 hours before serving for the most flavor. *Pasta needs to be cooked in boiling water, so don't turn down the heat after adding the pasta unless the pot looks like it will boil over. Use a larger pot then normal to prevent a mess.



