

Macaroni with sobrassada

Ingredients

- 1 pound of macaroni
- 8 cups of water
- 2 tablespoons salt
- 1/4 pound of broken ham
- 1/2 cup oil
- 2 split onions
- 1 clove of crushed garlic
- 1/4 pound of Sobresada, crumbled
- 1 can of tomato paste
- 1 cup water

Directions

- Boil the macaroni in salted water and drain them after cooking.
- Fry the ham in the oil and add the other ingredients
- Simmer for 15 minutes.
- Add the macaroni and stir.
- Serve hot.

