

## Pasta casserole



### Ingredients:

- 250g of pasta
- 250ml cream
- 200g ham, cooked
- 1 egg
- 1 pinch of salt
- 1 pinch of pepper
- 1 teaspoon of butter
- 1 onion
- one dash of oil

Enjoy your meal!

### Recipe/preparation:

First, the pasta must be cooked in salt water. It'll take approx. 8-10 minutes.

Then grease a casserole mould with a little butter and preheat the oven to 200 degrees.

Now mix the cream with the egg in a bowl and season it with salt and pepper.

Then the onions have to be cut and the boiled ham is cut into cubes.

Heat oil in a pan and fry the onions and boild ham briefly.

Put the pasta, the ham and the onions in the casserole mould and pour the whole thing over with the egg cream mixture. Finally, the cheese is sprinkled on.

Finally, the pasta casserole comes into the oven and has to bake for 20 minutes.