

## Murray's Culatta & Peas Mac

Prep: 10 min. | Assembly: 35 min. | Total: 45 min. | Serves 2-4

Classic mac infused with savory pork



### Ingredients:

- 1 ea. Murray's Classic Mac & Cheese, 32 oz.
- 1 cup fresh or frozen English peas
- 1/4 lb. Tanara Culatta (or any Italian cured ham), sliced thick
- 1/3 lb. Murray's Parmigiano Reggiano, 5.25 oz.

### Directions:

1. Preheat oven to 400 F.
2. Cook the mac and cheese according to the instructions included with the pack.
3. Boil water in a small saucepan and blanch the peas for roughly 30 seconds (for fresh or thawed) and a minute (for frozen), just until they're bright green and supple.
4. Cut the culatta into roughly quarter-inch cubes.
5. Remove the mac from the oven and mix in the peas and cubed culatta.
6. Sprinkle with freshly grated Parmigiano Reggiano and broil for 2-4 minutes until the top of the mac is golden brown and bubbling.
7. Serve hot.