

SIDE DISH

Baked Penne Gratin With Ham

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	6	\$1.08	259 kcal

Baked Penne Gratin With Ham might be a good recipe to expand your side dish recipe box. For \$1.08 per serving, this recipe covers 8% of your daily requirements of vitamins and minerals. This recipe serves 6. One serving contains 259 calories, 12g of protein, and 13g of fat. 1 person has tried and li...

Ingredients

- ☐ 6 servings freshly ground black pepper
- ☐ 1 cup grated mozzarella
- ☐ ½ cup frozen peas
- ☐ ¼ pound chopped ham or prosciutto
- ☐ 3 tablespoons grated Parmesan
- ☐ 3 servings penne with red sauce

EQUIPMENT Oven, Baking pan

Method

- 1

Request 3 servings of penne with red sauce. Preheat the oven to 375 F and transfer the pasta to a baking dish.
- 2

Add 1/4 pound chopped ham or prosciutto and 1/2 cup frozen peas. Toss well and top with 1 cup grated mozzarella, 3 tablespoons grated Parmesan, and freshly ground black pepper to taste.
- 3

Bake until brown and bubbly, about 20 minutes.

Nutrition per serving

259

KCAL

12 g

PROTEIN

13 g

FAT

23 g

CARBS

Saturated Fat	5.5 g · 34% of daily needs
Fibre	1.6 g · 6% of daily needs
Sugar	1.7 g · 2% of daily needs
Sodium	285 mg · 12% of daily needs
Cholesterol	28.9 mg · 10% of daily needs
Vitamin C	4.8 mg · 6% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/baked-penne-gratin-with-ham-148313