

SIDE DISH

Ham and Cheese Pasta Salad

4 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
265 min	15 min	10 min	16	\$0.64	248 kcal



Ham and Cheese Pasta Salad takes around 4 hours and 25 minutes from beginning to end. For 64 cents per serving, this recipe covers 9% of your daily requirements of vitamins and minerals. One portion of this dish contains about 10g of protein, 12g of fat, and a total of 248 calories. This recipe serv...

Ingredients

- ☐ 1 stalk celery, thinly sliced

☐ 8 ounces cooked ham, cut into 1-inch cubes

☐ 16 servings salt and ground black pepper to taste

☐ 1 tablespoon milk, or more to taste

☐ 1 cup frozen peas, thawed

☐ ¼ cup sweet pickle relish
- ☐ 8 ounces Cheddar cheese, cut into 1-inch cubes

☐ 16 ounce package farfalle (bow-tie) pasta

☐ ½ cup mayonnaise

☐ ½ cup minced onion

☐ 2 tablespoons diced pimento

EQUIPMENT Bowl, Whisk, Pot, Plastic wrap

Method

- 1

Whisk mayonnaise, pickle relish, and milk in a bowl until combined; season with salt and black pepper. Chill in refrigerator while preparing remaining ingredients.
- 2

Bring a large pot of lightly salted water to a boil. Cook bow-tie pasta at a boil, stirring occasionally, until cooked through yet firm to the bite, about 12 minutes; drain and transfer to a large bowl.
- 3

Gently stir ham, Cheddar cheese, peas, onion, celery, and pimento into pasta.
- 4

Pour mayonnaise mixture over pasta mixture and toss to evenly coat.
- 5

Cover the bowl with plastic wrap and refrigerate 4 hours to overnight.

Nutrition per serving

248

KCAL

10 g

PROTEIN

12 g

FAT

25 g

CARBS

Saturated Fat

3.9 g · 24% of daily needs

Fibre

1.7 g · 7% of daily needs

Sugar

2.8 g · 3% of daily needs

Sodium

337 mg · 15% of daily needs

Cholesterol

27.6 mg · 9% of daily needs

Vitamin C

9.4 mg · 11% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/ham-and-cheese-pasta-salad-147797