

Ham & Smoked Gouda Pasta Salad by Lynn's Recipes



Lynn demonstrates how to make a great Ham & Smoked Gouda Pasta Salad that can be lunch or a side dish. From Betty Crocker.

Ingredients:

- 2 cups uncooked rotini pasta (6 ounces)
- $\frac{1}{4}$ cup mayonnaise or salad dressing
- 3 Tablespoons honey
- 2 Tablespoons Dijon mustard
- 2 cups fully cooked ham, cubed
- 2 medium stalks celery, sliced (about $\frac{3}{4}$ cup)
- 1 cup cubed smoked Gouda cheese
- Salt and freshly ground Pepper, to taste

Cook and drain pasta according to packages directions. Rinse with cold water; drain.

Mix mayonnaise, honey and mustard in a small bowl. Place pasta, ham, celery and cheese in a large bowl. Add mayonnaise mixture and toss to coat. Salt and pepper to taste.

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