

Country Ham Lima Bean Potato Supper

A stovetop supper of fully cooked ham, tender potatoes, and frozen lima beans in a savory onion broth.



PREP

15 minutes

COOK

40 minutes

TOTAL

55 minutes

SERVES

6 servings

INGREDIENTS

- 1 pound fully cooked country ham, diced
- 1 cup frozen lima beans
- 1 1/2 pounds potatoes, diced 1/2 inch
- 1 onion, chopped
- 2 to 3 cups unsalted chicken broth, as needed
- 1/2 to 1 teaspoon black pepper, to taste
- 1 teaspoon garlic powder
- 1 tablespoon unsalted butter

DIRECTIONS

1. Soften onion in butter in a heavy pot over medium heat, 4 to 5 minutes. Add cooked ham; stir 3 to 4 minutes.
2. Add potatoes, frozen lima beans, 2 cups broth, pepper, and garlic powder. Add a little more broth if needed to nearly cover; do not flood.
3. Bring to a boil, then simmer covered 25 to 35 minutes, stirring occasionally, until potatoes and beans are tender. Follow bean package minimum cooking directions and heat dish to 165 degrees F.
4. Uncover briefly to reduce if needed. Taste before adding any salt; country ham is salty. Serve hot.

SWAPS & NOTES

Use ham labeled fully cooked. Frozen beans and dried beans are not interchangeable: cook dried beans separately first, then use 1 cup cooked beans.

Times are estimates; check texture and the specified internal temperature.

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner for older ingredients.

Reheat leftovers to 165 degrees F. Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/country-ham-lima-bean-potato-supper/>