



How to Make Tuna Pasta Bake



I found this recipe on the back of a box of pasta!

Serves 4

Easy to prepare

40 minutes to make

Preheat oven to Gas 4; 180oc/160oc Fan



Step 1: Gather all your ingredients

Ingredients:
500g dried pasta
1 onion chopped
1 clove of garlic crushed
160g Tuna drained
390g carton of Passata
1 tsp oregano
Olive oil
100g grated Parmesan cheese



Step 2:

Cook pasta in a large pan of boiling water, follow instructions on pack



Step 3:

Chop the onion finely and peel and crush your garlic clove



Step 4:

Add a tablespoon of oil to a pan, add onion and garlic. Cook for 2 minutes to soften on a medium heat



Step 5:

Add drained tuna and mix well



Step 6:

Pour in the Passata and stir. Add oregano and black pepper. Cook for 5 minutes



Step 7:

Drain pasta well and add to the sauce.
Mix well.
(You could add a small tin of drained sweetcorn here)



Step 8:

Grate your cheese
(Cheddar cheese works well too!)



Step 9:

Pour your pasta and sauce mix into an ovenproof dish. Sprinkle with your grated cheese

Cook for 20 – 30 minutes



Step 10:

Step 10: Remove from oven and serve immediately!

Try this recipe with salad of lettuce, cucumber and tomatoes on the side

Enjoy!