



TUNA PASTA BAKE

ANOTHER CLASSIC; SIMPLE, FILLING AND TASTY

- 600g rigatoni
- 50g butter
- 50g plain flour
- 600ml milk
- 250g strong cheddar, grated
- 2 x 160g cans tuna steak in spring water, drained
- 330g can sweetcorn, drained
- large handful chopped parsley

For Serving (Optional)

- Garlic bread

- 1** Heat oven to 180C/fan 160C/gas 4. Boil the pasta for 2 mins less time than stated on the pack.
- 2** To make the sauce, melt the butter in a saucepan and stir in the flour. Cook for 1 min, then gradually stir in the milk to make a thick white sauce. Remove from the heat and stir in all but a handful of cheese.
- 3** Drain the pasta, mix with the white sauce, tuna, sweetcorn and parsley, then season. Transfer to a baking dish and top with the rest of the grated cheese. Bake for 15-20 mins until the cheese on top is golden and starting to brown.

SERVING COST: 80P
PREP TIME: 10 MINS
COOK TIME: 40 MINS
SERVING: 6

Host.

Where students are at home.

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