

Tuna Pasta Bake



Ingredients

- 300 g dried pasta
- 1 tin of sweetcorn
- 1 tin of Rio Mare Tuna
- 350 g Italian cherry tomatoes
- 6 spring onions
- A sachet of tuna pasta bake
- Cheese to sprinkle
- To serve with
- Garlic Baguette
- A packet of trimmed carrots
- 1 packet of pre cut sweet potato wedges

Instructions

1. Boil the pasta, but don't boil for the full time, leave it slightly underdone
2. Wash the carrots and put in an ovenproof dish with the sweet potato wedges
3. Drizzle with oil and put in the oven at 170°
4. Once the pasta has boiled and drained mix up the pasta sauce with milk.
5. Put the pasta, tuna, corn, tomatoes, chopped spring onions, and peppers in an oven proof dish
6. Mix in the pasta sauce
7. Place in the oven with the garlic bread and already cooking vegetables
8. Cook for 20 minutes
9. Serve with grated cheese