

Wholesome at Home

Tuna Mornay Pasta Bake

This Tuna Pasta Bake is made with pantry staples. A simple and tasty family meal that everyone will enjoy.

 Serves 2

 Around 40 minutes

Ingredients

- 1 tin 425g tuna
- 1 onion diced
- 4 tablespoons flour
- 4 tablespoon butter
- Breadcrumbs
- 50g of each frozen peas and corn kernels
- 1 cup milk
- 1 cup water
- 1 cup grated tasty cheese
- 250g or ½ a packet of pasta
- Salt and pepper for seasoning

Method

1. Preheat oven to 200°C.
 2. Cook pasta.
 3. In a large saucepan add water, milk and half of the onions. Don't let it boil.
 4. In a frypan on a hot heat, melt butter and cook the rest of the onion until they are clear.
 5. Once onions are soft add flour.
 6. Then place mixture of the frypan into the saucepan and place on high heat and continue until it thickens and bubbles.
 7. Add cheese and seasoning and stir.
 8. Add tuna-mix in.
 9. Add pasta and mix – place in casserole dish.
 10. Sprinkle breadcrumbs then cheese and place into the oven 180°C until golden brown.
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