

Tuna Pasta Bake, Salad, Garlic Baguette

Ingredients



- 1 tin of tuna
- 25g butter
- 25g plain flour
- 300 ml milk
- 100g cheddar cheese grated
 - Tin of sweetcorn
 - 50g cherry tomatoes
 - 1 tsp salt
 - 1 tsp pepper
- 100g cornflakes, crushed (optional)
 - 150g pasta
 - Bag of salad
 - Garlic baguette

Method

1. Heat oven to 180C.
2. Cook the pasta as per the packet instructions and drain.
3. Meanwhile, melt the butter over a medium low heat in a pot.
4. Add the flour and cook out for 3-4 minutes.
5. Add the milk gradually while whisking all the time.
6. Season with salt and pepper.
7. When thickened, take off the heat and stir through the cheese.
8. Chop half the tomatoes and stir through the sauce with the pasta and tuna.
9. Add the drained sweetcorn and mix through.
10. Put into a baking dish.
11. Sprinkle the cornflakes over the top and bake for about 15 minutes.
12. Slice the remaining tomatoes and put on top of the bake and cook for another 5 minutes.
13. Pop the garlic baguette in the oven now too.
14. Serve with a nice salad and the garlic bread.