

Cheesy Tuna Pasta Bake



A creamy and cheesy throw-together tuna pasta bake perfect for a midweek dinner.

Recipe supplied by John West & Edgell.

Ingredients

400g penne pasta
1 tablespoon extra virgin olive oil
1 brown onion, finely chopped
1 clove garlic, crushed
2 cups frozen Birds Eye Peas & Corn
425g can John West Chunk Style Tuna in Springwater, drained
2 cups grated cheese
300ml tub sour cream

Method:

1. Bring a large saucepan of water to the boil over high heat. Cook pasta following packet

directions. Drain, reserving 1 cup of pasta water. Set aside.

2. Heat oil in the same saucepan over medium-high heat. Add onion and cook for 2 minutes until soft. Stir in the garlic and cook for a further 1 minute until just fragrant.
3. Stir through frozen Birds Eye Vegetables and cook for 2-4 minutes until tender. Add drained John West Tuna, cooked pasta, 1 cup of cheese, sour cream, reserved pasta cooking water and stir to combine.
4. Spoon mix into a 2.5 litre capacity baking dish and sprinkle with remaining cheese. Cook in a preheated oven at 200°C for 20-25 minutes until cheese is golden.