

Tuna & sundried tomato pasta bake

Chelsie Collins

Serves 6

Easy

Prep: 10 mins

Cook: 15 mins

An easy storecupboard supper, that can be out of the oven and on the dinner table in 25 minutes

Freezable



Alternatives

Complete the dish



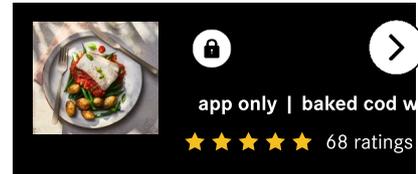
Chicken pasta bake

★★★★★
890 ratings



Gluten-free tuna pasta l

★★★★★ 14 ratings



app only | baked cod w

★★★★★ 68 ratings

Ingredients

500g dried rigatoni
(or any other short pasta)

2 x 400g cans
chopped tomatoes

4
thyme sprigs
leaves only

300ml
double cream

280g jar sundried tomatoes
drained and quartered

198g can
no-added-salt sweetcorn
drained

3 x 120g cans
tuna
in spring water, drained

100g
cheddar
grated

50g
parmesan
grated

Method

Step 1

Heat the grill to its highest setting and put a large saucepan of salted water on to boil. Tip in the pasta and cook for 1 min less than the pack suggests.

Step 2

Meanwhile, make the sauce by simmering the tomatoes in a pan with a little seasoning and the thyme for about 5 mins. Pour in the cream, stir and simmer for another 4-5 mins.

Step 3

Drain the pasta, reserving a little of the cooking water, and tip back into the saucepan. Pour over the creamy tomato sauce, the sundried tomatoes, sweetcorn and tuna. Layer into a baking dish (ours was 22 x 29cm), scattering over the grated cheddar between layers. Sprinkle the Parmesan on top and put under the grill for 5 mins until bubbling and golden.