

# Tuna Pasta Bake Recipe



With Side Salad

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# Tuna Pasta Bake

This recipe serves four people



## Equipment you will need



➤ 2 saucepans



➤ 1 wooden spoon



➤ 1 grater



➤ 1 chopping knife

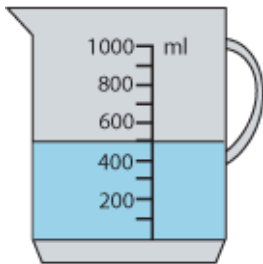


# Tuna Pasta Bake

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## Equipment you will need



➤ **Measuring Jug**



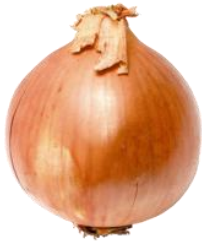
➤ **Chopping Board**



➤ **Tin Opener**



# Ingredients



- 1 onion



- 1 red, yellow or green pepper



- 2 tins of tuna



- 100 grams of cheese



- 200 grams of pasta



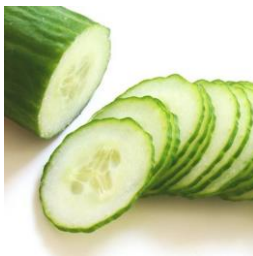
# Ingredients



- **Cooking oil**



- **1 jar of passata**



- **1 cucumber**



- **1 tomato**



- **1 bag of salad leaves**



# How to make the pasta bake



## Step 1

Peel and chop the onions



## Step 2

Cut the pepper in half



## Step 3

Dice the pepper



## Step 4

Get a saucepan.



# How to make the pasta bake

## Step 5



Put two tablespoons of oil into each saucepan

## Step 6



Add the onions and the peppers to the oil in the saucepans.

## Step 7



Cook for 5 mins

## Step 8



Use a wooden spoon to stir



# How to make the pasta bake



## Step 9

Open the jar of passata



## Step 10

Pour the passata into the saucepan with the onions and the peppers.



## Step 11

Cook for 10 mins

## Step 12



Carefully open the tins of tuna





# How to make the pasta bake



## Step 13

Add the tuna to the saucepan and stir it into the sauce.



## Step 14

Cook for 5 mins



## Step 15

Grate the cheese

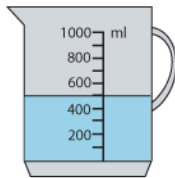


## Step 16

Put 1 pack of pasta in a saucepan



# How to make the pasta bake



## Step 17

Add 2 pints of boiling water to the saucepan.



## Step 18

Cook for 10 mins or until the pasta is soft.

## Step 19



Use a fork to check

## Step 20



Put the oven on 180°C or gas mark 6



# How to make the pasta bake



## Step 21

Drain the water from the pasta



## Step 22

Mix together the sauce and the pasta.



## Step 23



Carefully pour into serving dish



## Step 24

Add grated cheese



# How to make the pasta bake



## Step 25

**Bake for 15 mins**



## Step 26

**Prepare the salad**



## Step 27

**Slice the tomato and cucumber then add the lettuce leaves.**

## Step 28

**Serve the pasta bake with the salad. Enjoy!**

