

# Tuna Pasta Bake

## Ingredients

- 100g pasta
- 250ml milk
- 25g butter
- 25g plain flour
- Tin of tuna
- Sweetcorn
- 40g peas
- 30g cheddar



1. Open the tin of tuna and sweetcorn



2. Half fill a pan of hot water and boil the pasta for 10-12 minutes. Heat 6.



3. Melt the butter in a second pan. Heat 3. Then add the flour and whisk.



4. Slowly add the milk, whisking it until smooth.



5. Keep whisking your sauce until thick.



6. Drain the tuna and sweetcorn in the sink and add them to your sauce. Then add peas.



7. Drain the pasta in the sink then add it to your sauce. Transfer it all to your dish.



8. Add grated cheese to the top.



9. Place on a baking tray and bake for 20 minutes.