

# Tuna and Tomato Pasta Bake

A store cupboard dinner that can be made in just 25 minutes! Super easy and super delicious!



## Ingredients:



- 500g of dried pasta
- a pinch of Thyme
- 280g jar of sun-dried tomatoes (optional)



- 2 x 400g tin of chopped tomatoes
- a tin of sweetcorn
- 3 tins of tuna



- 300ml double cream
- 100g grated cheddar cheese
- 50g Parmesan cheese

## Instructions:



### Step 1:

heat the grill to its highest setting and put a large saucepan of water on to boil. Tip in the pasta and cook for 1 minute less than the packet suggests.



### Step 2:

While the pasta is cooking, simmer the tomatoes in a pan with the thyme for 5 minutes. Pour in the cream, stir and simmer for another 4 minutes.



### Step 3:

Drain the pasta keeping a little of the cooking water and tip the pasta back into the saucepan. Pour the creamy tomato sauce, sundried tomatoes, sweetcorn and tuna onto the pasta. Layer the mixture into a baking dish. Scatter the grated cheese and the parmesan on the top then put under the grill for 5 minutes.



### Step 4:

Serve up in pasta bowls and enjoy!

