

Tuna Pasta Bake



INGREDIENTS:

400g Kingfisher Yellowfin Tuna Steak in Spring Water, drained
350g dried fusilli pasta, cooked according to packet
1 small leek, trimmed and thinly sliced
100g frozen sweetcorn
100g frozen peas
250g cream cheese
175g natural fromage frais
75g cheddar cheese, grated

DIRECTIONS:

1. Preheat the grill to its highest setting.
2. Cook the pasta in a large pan of lightly salted boiling water (according to packet).
3. After 4 minutes, add the leek, sweetcorn and peas, making sure the water comes back to the boil quickly.
4. Drain the pasta and vegetables and place back in the pan. Stir the cream cheese, fromage frais and Kingfisher Yellowfin Tuna into the pasta with half of the cheese and some seasoning.
5. Spoon the pasta into a large ovenproof dish, sprinkle over the remaining cheese and place on a baking tray. Grill for 10 minutes until the cheese is melted and browning.