

Tuna-Pasta Bake or Ham-Pasta Bake

Prep time: 10 mins

Cooking time: 40 mins

Makes: 2 Servings

Ingredients

200g chunky pasta (penne, shells, fusilli)
or broken up spaghetti

1 tin condensed cream of mushroom soup

200 ml water

½ small onion, chopped (optional)

½ cup frozen peas (optional)

1 tin tuna chunks (200g), drained or ham

1 small packet plain crisps, crushed

25g grated cheese (optional)



Method

1. Set oven to 180°C / 350°F
2. Cook pasta as directed on package (usually 10 minutes). Drain and set aside.
3. While pasta is cooking, heat tinned soup in a pan. Add water and mix well. Heat until bubbling and stir in chopped onion and peas.
4. Place cooked pasta in a greased baking dish.
If using tuna, flake it over pasta and mix well.
If using ham, chop ham into ½-inch cubes and mix into pasta.
5. Pour soup mixture over pasta and mix well.
6. Sprinkle with grated cheese (if using) and then put crushed crisps on top.
7. Bake in 180°C / 350°F oven for 30 minutes.