

# Tuna Pasta Bake



One portion of pasta

1 tablespoon of plain flour

1 tablespoon of butter

100ml milk

1 portion of cheese

Tuna

Handful of sweetcorn

Salt and pepper to taste

1. Heat oven to 180C/fan 160C/gas 4. Boil the pasta for 2 mins less time than stated on the pack. To make the sauce, melt the butter in a **saucepan** and stir in the flour. Cook for 1 min, and then gradually stir in the milk to make a thick white sauce. Remove from the heat
  2. **Drain** the pasta; mix with the white sauce, tuna, sweetcorn, and then season. Transfer to a **baking dish** and top with the **grated** cheese. Bake for 10 to 12 mins until the cheese on top is golden and starting to brown.
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