

Cheesy Tuna Pasta Bake

A comforting dish combining the flavors of tuna and mac 'n' cheese in a delicious pasta bake.


30 min

Total time

Easy

Difficulty

480

kcal / serving

Ingredients

- 1 cup cooked pasta
- 1 can tuna, drained
- 1/2 cup shredded cheddar cheese
- 1/4 cup grated Parmesan cheese
- 1/2 cup milk
- 1 tablespoon butter
- 1 tablespoon all-purpose flour
- Salt and pepper to taste
- Breadcrumb topping (optional)

Steps

- 1 Preheat oven to 350°F (180°C).
- 2 In a saucepan, melt butter over medium heat. Stir in flour to make a roux.
- 3 Gradually whisk in milk until smooth and thickened.
- 4 Add cheddar cheese and Parmesan cheese, stirring until melted.
- 5 Season with salt and pepper.
- 6 In a baking dish, combine cooked pasta, tuna, and cheese sauce.
- 7 Mix well to coat the pasta.
- 8 Top with breadcrumbs if desired.
- 9 Bake for 20–25 minutes until bubbly and golden.
- 10 Serve hot and enjoy!