

Cheesy Tuna Pasta Bake

A delicious twist on the classic mac n cheese, this cheesy tuna pasta bake is comforting and flavorful.


40 min

Total time

Intermediate

Difficulty

550

kcal / serving

Ingredients

- 1 cup pasta
- 1 can tuna, drained
- 1 cup shredded cheddar cheese
- 1/2 cup milk
- 2 tbsp butter
- 2 tbsp all-purpose flour
- Salt and pepper to taste
- Breadcrumbs for topping

Steps

- 1 Preheat the oven to 350°F (180°C).
- 2 Cook the pasta according to package instructions, then drain and set aside.
- 3 In a saucepan, melt the butter over medium heat. Stir in the flour to make a roux.
- 4 Slowly whisk in the milk until the sauce thickens.
- 5 Add the cheddar cheese and stir until melted.
- 6 Season with salt and pepper.
- 7 Mix the cooked pasta and tuna into the cheese sauce.
- 8 Transfer the mixture to a baking dish and top with breadcrumbs.
- 9 Bake for 20–25 minutes until bubbly and golden.
- 10 Serve hot and enjoy!