**Tuna Pasta Bake**

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| ***Ingredients*** | ***Equipment*** |
| tin of tuna | saucepan |
| tin of chopped tomatoes | colander |
| small tin sweetcorn | chopping board |
| 150g pasta | sharp knife |
| mixed herbs | ovenproof dish |
| 1 large tomato | baking tray |
| 2 slices bread |  |
| 50g cheese |  |

***Method***

1. Prepare yourself and your work area. Get equipment out.
2. Set oven Gas 6 / 190°c.
3. Fill a saucepan half full with cold water and place on the hob to bring to the boil.
4. Add pasta when water is boiling and cook for 10 minutes until soft.
5. Slice tomato into four slices. Make the breadcrumbs using the food processor, add seasoning.
6. Drain the pasta and return to the saucepan.
7. Stir in tinned tomatoes, tuna, sweetcorn and herbs.
8. Put the breadcrumbs on top and press down.
9. Add the grated cheese. Place slices of tomato on top.
10. Place on a baking tray and bake for 20 minutes.

