



# Tuna & Tomato Pasta Bake

## Ingredients:

- 500g dried pasta
- 2 x 400g cans chopped tomatoes
- 4 thyme sprigs, leaves only (optional)
- 1 jar of pasta sauce
- 198g can sweetcorn, drained
- 3 x 120g cans tuna in spring water, drained
- 100g cheddar, grated

1. Heat the grill to its highest setting and put a large saucepan of salted water on to boil. Tip in the pasta and cook for 1 min less than the pack suggests.
2. Meanwhile, cook the sauce for the desired amount of time on the jar.
3. Drain the pasta, reserving a little of the cooking water, and tip back into the saucepan. Pour over the sauce, tomatoes, sweetcorn and tuna. Layer into a baking dish, scattering over the grated cheddar between layers.
4. Sprinkle the remaining cheese on top and put under the grill for 5 mins until bubbling and golden.