**** Blue Class

 Tuna pasta bake

*Recipe from BBC Good Food magazine,*[*March 2009*](https://www.bbcgoodfood.com/search/recipes/date/1235865600)

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| EASY Preparation time: 10 minutes  Cooking time: 40 minutes Serves 6  Children can explore how the ingredients feel, help to measure ingredients and perhaps help grate the cheese (mind your fingers!) |

**Ingredients**

* 600g rigatoni (or whatever pasta you like or have in the cupboard)
* 50g [butter](https://www.bbcgoodfood.com/glossary/butter)
* 50g plain flour
* 600ml [milk](https://www.bbcgoodfood.com/glossary/milk)
* 250g strong [cheddar,](https://www.bbcgoodfood.com/glossary/cheddar) grated
* 2 x 160g cans tuna steak in spring water, drained
* 330g can [sweetcorn,](https://www.bbcgoodfood.com/glossary/sweetcorn) drained
* large handful chopped [parsley](https://www.bbcgoodfood.com/glossary/parsley)

**Method**

1. Heat oven to 180C/fan 160C/gas 4.
2. Boil 600g rigatoni for 2 minutes less time than stated on the pack.
3. To make the sauce, melt 50g butter in a [saucepan](https://www.bbcgoodfood.com/content/five-best-saucepans) and stir in 50g plain flour.
4. Cook for 1 min, then gradually stir in 600ml milk to make a thick white sauce.
5. Remove from the heat and stir in all but a handful of the 250g grated cheddar.
6. [Drain](https://www.bbcgoodfood.com/content/test-five-best-colanders) the pasta, mix with the white sauce, two 160g drained cans tuna, one 330g drained can sweetcorn and a large handful of chopped parsley, then season.
7. Transfer to a [baking dish](https://www.bbcgoodfood.com/review/test-best-casserole-dishes) and top with the rest of the [grated](https://www.bbcgoodfood.com/content/top-graters) cheddar.
8. Bake for 15-20 minutes until the cheese on top is golden and starting to brown. Enjoy!