

Tuna Alfredo with Penne Pasta

Savannah · 30/09/2024



Prep Time

26 mins

Difficult

Medium

Servings

4

Description

This family invention is a favorite. It's quick, easy, and only requires three core ingredients. The entire family loves this meal and always comes running when they know this is being served. Serve with broccoli or fresh salad and garlic bread on side.

Ingredients

- 1 cup penne pasta - 24 ounces tuna
- drained - 1 teaspoon onion powder - 1 pinch salt - 1 (16 ounce) jar Alfredo sauce - 2 ounces grated Parmesan cheese

Instructions

1. Bring a large pot of water to a boil; add penne and cook
2. stirring occasionally
3. until tender yet firm to the bite
4. about 11 minutes. Drain pasta; return to pot. Place tuna in a skillet over low heat; season with onion powder and salt. Cook until lightly browned
5. about 5 minutes. Stir tuna into cooked pasta. Add Alfredo sauce; stir until combined. Garnish with grated Parmesan cheese. Recipe Tip: Be careful not to overheat the Alfredo sauce — it will burn.