



Easy Tuna Pasta Bake

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

This tuna pasta bake is a great midweek dinner option that's easy to make yet oh so flavorsome, creamy and delicious. Add veggies like peas, baby spinach or sautéed mushrooms if you like.

Ingredients

- 1 (14.6 ounce) package penne pasta - 1 tablespoon olive oil - 1 tablespoon butter - 1 onion
- chopped - 3 (5 ounce) cans tuna
- drained and flaked - 1 cup heavy whipping cream - ½ teaspoon ground nutmeg - salt and ground black pepper to taste - 1 ¼ cups grated Parmesan cheese

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease an oven-proof baking dish. Bring a large pot of lightly salted water to a boil. Add penne and cook
2. stirring occasionally
3. until tender yet firm to the bite
4. about 11 minutes. Drain and toss pasta with olive oil. While pasta is cooking
5. melt butter in a large saucepan over medium heat. Add onion and cook
6. stirring frequently
7. until soft and translucent
8. about 5 minutes. Add tuna and cook for 2 minutes. Pour in heavy cream; season with nutmeg
9. salt
10. and pepper. Add penne and toss well. Transfer to the prepared baking dish and cover with Parmesan cheese. Bake in the preheated oven until the top is golden brown
11. 15 to 20 minutes. Tips You can use any small
12. shaped pasta.