

Recipe

CREAMY TUNA DELIGHT PASTA



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Recipe

- 500g pasta shells
- 2 packets Royco® Sour Cream & Mushroom Pasta Sauce
- 1 tin tuna, drained and flaked
- 8 spring onions, chopped
- 1 avocado pear, sliced
- 30g cheddar cheese, grated
- 15ml parsley or dill, chopped

Method

- **Cook the pasta:**
- Bring a large pot of salted water to a boil. Add the pasta shells and cook until tender, following the package instructions. Drain and set aside.
- **Prepare the sauce:**
- In a separate pan, prepare the 2 packets of Royco® Sour Cream & Mushroom Pasta Sauce according to the packet instructions. Stir until smooth and creamy.
- **Add tuna and spring onions:**
- Stir in the chopped spring onions and flaked tuna. Bring the mixture to a gentle simmer, allowing the tuna to heat through and the flavors to combine.
- **Assemble the dish:**
- Divide the cooked pasta between 4-5 plates. Spoon the tuna and sauce mixture over the pasta. Arrange slices of avocado on top for a creamy contrast.
- **Finish with toppings:**
- Sprinkle the grated cheddar cheese and freshly chopped parsley or dill over each plate. Serve immediately and enjoy!



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