

# **TUNA AND MUSHROOM FETTUCCINE**

**SERVES 2**

## **INGREDIENTS**

450 G CAN TUNA, DRAINED  
1 BROWN ONION, DICED  
OLIVE OIL  
2 HANDFULS BUTTON MUSHROOMS, CHOPPED  
**SAUCE**  
1 TABLESPOON TOMATO PASTE  
1 1/2 CUPS MILK  
1 CUP GRATED CHEESE  
SALT AND PEPPER TO TASTE  
2 TABLESPOONS BUTTER, MELTED  
2 TABLESPOONS PLAIN FLOUR  
250G FETTUCCINE

## **METHOD**

MINUTES HEAT OIL IN FRY PAN, ADD ONION AND FRY FOR 5

ADD TUNA AND STIR INTO ONIONS

ADD MUSHROOMS TO PAN AND COOK FOR 5 MINUTES

MIX MILK, SALT, PEPPER, TOMATO PASTE AND CHEESE IN A BOWL

MELT BUTTER IN A POT, ADD FLOUR AND MIX INTO A SMOOTH PASTE

ADD OTHER SAUCE INGREDIENTS TO PASTE IN POT, STIRRING UNTIL SAUCE THICKENS

ADD SAUCE TO TUNA IN PAN AND STIR IN

TIP ONTO COOKED FETTUCCINE

