

Tuna Mornay



Ingredients

250 g dried spiral pasta
80g spreadable butter
¼ cup plain flour
1 ½ cups pure cream
1 cup milk
1 cup grated tasty cheese
1 brown onion
425g tuna in oil, drained, flaked
1 cup fresh breadcrumbs
1/3 cup grated parmesan

Method

1. Preheat oven to 200°C/180°C fan-forced. Grease an 8-cup capacity ovenproof dish. Cook pasta in a saucepan of boiling, salted water, following packet directions. Drain.
2. Melt 30g butter in a saucepan over medium heat. Add flour. Cook, stirring, for 1 minute or until bubbling. Remove from heat. Gradually stir in combined cream and milk. Return to heat. Cook, stirring constantly, for 3 minutes or until sauce boils and thickens. Remove from heat. Stir in tasty cheese. Season.
3. Meanwhile, melt 20g butter in a small frying pan over medium heat. Add onion. Cook, stirring, for 5 minutes or until softened. Transfer to a bowl. Add tuna, pasta and cheese sauce. Mix well. Spoon mixture into prepared dish. Combine breadcrumbs and parmesan in a bowl. Sprinkle over tuna mixture. Dot with butter. Bake for 30 minutes or until cheese is melted and golden. Serve.