



Penne with Creamy Tuna Mushroom Casserole

Ingredients

- 1 tbsp Vegetable oil
- 250 g Mushrooms, chopped
- 1 tbsp Butter
- 1 Small Onions, finely chopped
- 3 Cloves Garlic, finely chopped
- 1.5 cups Hot Water
- 2 cubes MAGGI® Vegetable Bouillon
- 2 cups Cream
- 2 cups yellow Cheddar cheese, grated
- 300 g Penne pasta
- 2 cans White tuna, in brine and drained

Instruction

1. Preheat oven to 175°C and place oven rack to middle position.
2. In a saucepan, heat vegetable oil and sauté mushrooms until soft, remove from pan and set aside.
3. Using the same pan, add butter, onions and garlic and sauté on medium heat until onions are soft.
4. Add hot water, MAGGI® Vegetable Bouillon, cream and cheddar cheese and stir over medium-low heat until cheese is melted. Stir in cooked mushrooms and remove from heat.
5. Place un-cooked penne pasta in a large casserole dish, add drained tuna and cream sauce and gently stir until well mixed. Make sure the pasta is fully covered with the sauce.
6. Bake with aluminum foil and bake in an oven for 35-45 mins or until pasta is cooked and slightly golden on top.

Nutrition

Carbohydrates	52.25 g
Energy	549.36 kcal
Fats	20.97 g
Protein	37.07 g

40 Minutes

6 Servings