

Pasta Recipe Ideas

By Shahadat Ullah



Tuna pasta bake

★★★★★ (116 ratings)

By [Good Food](#)

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L PREP: 10 MINS
COOK: 40 MINS

E EASY

S SERVES 6

Whip up this cheap treat using storecupboard ingredients, tinned tuna and sweetcorn



Nutrition: per serving

kcal	fat	saturates	carbs	sugars	fibre	protein	salt
752	26g	15g	99g	12g	4g	37g	1.43g

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Ingredients

- 600g rigatoni
- 50g [butter](#)
- 50g plain flour
- 600ml [milk](#)
- 250g strong [cheddar](#)
- , grated
- 2 x 160g cans tuna steak in spring water, drained
- 330g can [sweetcorn](#), drained
- large handful chopped [parsley](#)

Method

1. Heat oven to 180C/fan 160C/gas 4.
2. Boil the pasta for 2 mins less time than stated on the pack. To make the sauce, melt the butter in a saucepan and stir in the flour.
3. Cook for 1 min, then gradually stir in the milk to make a thick white sauce. Remove from the heat and stir in all but a handful of cheese.

4. Drain the pasta, mix with the white sauce, tuna, sweetcorn and parsley, then season.
5. Transfer to a baking dish and top with the rest of the grated cheese. Bake for 15-20 mins until the cheese on top is golden and starting to brown.



Best ever macaroni cheese recipe

★★★★★ (58 ratings) By [Jennifer Joyce](#) [Magazine subscription – 5 issues for £5](#)

PREP: 10 MINS
COOK: 40 MINS

EASY

SERVES 4

This perfect macaroni cheese recipe comes with a creamy cheese sauce, a hint of mustard and uses leftover French stick for its crunchy topping

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* Freezable Vegetarian

Nutrition: per serving

kcal	fat	saturates	carbs	sugars	fibre	protein	salt
860	42g	25g	88g	9g	0g	38g	1.92g

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Ingredients

- 50g baguette, cut into small chunks
- 2 tbsp butter, plus 1 tbsp melted
- 350g spiral or other short pasta
- 1 garlic clove, finely chopped
- 1 tsp English mustard
- powder
- 3 tbsp plain flour
- 500ml whole milk
- 250g vegetarian mature cheddar, grated
- 50g parmesan
- (or vegetarian alternative), grated

Method

1. Heat oven to 200C/fan 180C/gas 6.
2. Spread the chunks of bread over a baking sheet, drizzle with the melted butter and season. Bake for 6 mins until crisp, then set aside.
3. Boil the pasta for 2 mins less than stated on the pack. Meanwhile, melt the remaining butter in a saucepan.

4. Add the garlic and mustard, cook for 1 min, then stir in the flour. Cook for 1 min more, then gradually whisk in the milk until you have a lump-free sauce. Simmer for 5 mins, whisking all the time until thickened.
 5. Take off the heat, then stir in all the cheddar and half the Parmesan.
 6. Stir the pasta and some seasoning into the cheesy sauce. Tip into a large ovenproof dish, or 4 individual dishes.
 7. Scatter over the bread and remaining Parmesan, then bake for 20 mins until crisp and golden. Can be frozen before baking – defrost thoroughly before cooking.
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