

Tuna Sweetcorn Pasta Salad

Try something different for the back to school lunch routine this month!



Method

1. Half-fill a medium saucepan with water and bring to the boil. Add the pasta, stir well and return to the boil. Cook the pasta for 8 minutes, or according to the packet instructions, stirring occasionally. Add the broccoli and cook for 2 minutes.
- 2.
3. Rinse the pasta and broccoli in a colander under running water until cold. Drain well and tip into a mixing bowl. Scatter over the sweetcorn and tomatoes. Add the mayonnaise, season with black pepper and mix until combined.
- 4.
5. Flake the tuna into the salad using a fork and toss lightly. Serve the salad on a bed of lettuce leaves, if using.

INGREDIENTS

- 100g/3½oz dried pasta
- 125g/4½oz long-stemmed broccoli, trimmed and cut into short lengths
- 198g tin sweetcorn, drained
- 10 cherry tomatoes, halved
- 2–3 tbsp mayonnaise
- 110–160g tin of tuna drained
- freshly ground black pepper
- Little Gem lettuce leaves, to serve.