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| S2 | **Tuna & Sweetcorn pasta** |

**Success Criteria**

* Safe use of the hob
* Use our practical skills to make the pasta to a high standard

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| **Ingredients** | | **Equipment** |
| 50g | Pasta | Small pot |
| 50g | Canned tuna | Medium pot |
| 50g | Sweetcorn | Measuring jug with Wooden spoon sitting in it |
| 50g | Crème fraiche | Sieve |
| 2-3 | Chives | White chopping board |
| Pinch | Black pepper | Vegetable knife |
|  |  | Foil container |
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## Method

1. Personal preparation.
2. Boil water then cook the pasta for 10-12 minutes (test for readiness). Drain well using a sieve.
3. 2. Chop the chives and set aside.
4. 3. In another pan add the tuna, sweetcorn and creme fraiche. Once pasta is drained, gently heat the sauce, then add the cooked pasta and chives and stir until all combined.
5. 4. Place in a foil container and sprinkle some black pepper on top.