

## OUR RECIPE



### **Pasta with Watercress, Tuna and Sweetcorn**

**Serves 4**

## INGREDIENTS

85g bag watercress, roughly chopped  
250g pasta bows  
200g can of tuna in brine or spring water  
326g can sweetcorn  
200g tub creme fraiche  
50g Cheddar Cheese grated  
Freshly ground black pepper

## METHOD

1. Cook the pasta bows following the packet instructions.
2. Drain the tuna and sweetcorn and mix together in a bowl, taking care not to break up the tuna too much.
3. Stir the watercress into the creme fraiche with most of the grated cheddar and season with black pepper.
4. When the pasta is cooked, drain and return to the pan, off the heat.
5. Stir in the watercress sauce immediately and stir well enough to allow cheese to melt.
6. Carefully add the tuna and sweetcorn and serve the pasta in bowls.
7. Sprinkle the remaining cheddar cheese.

Thank you to The Watercress Company