

## Watercress, Tuna & Sweetcorn Pasta

Serves 4

### INGREDIENTS

85g watercress, roughly chopped  
250g pasta bows  
200g tuna  
325g sweetcorn  
200g 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. In a separate bowl, 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. Then, carefully stir in the tuna and sweetcorn.

**Thank you to The Watercress Company.**

**Serving Suggestion - once served, sprinkle the remaining cheddar cheese on top of the pasta.**