



Garden Tuna Melt

Enjoy a flavorful twist on a classic with Garden Tuna Melt Pasta, blending creamy tuna, garden vegetables, and melted cheese for a comforting and satisfying dish.

INGREDIENTS

- 1 pkg PASTA RONI® Shells & White Cheddar
- 2 5 oz cans tuna, drained, broken into chunks
- 2 cups water
- 2/3 cup milk
- 2 tbsp margarine or butter
- 1 cup green beans or small broccoli florets

HOW TO MAKE

DIRECTIONS

In medium skillet, bring water and margarine to a boil. Slowly stir in pasta. Return to a boil.

Reduce heat to medium. Boil uncovered, 12-14 min or until most of water is absorbed, stirring frequently. During last 5 min, add green beans or broccoli if desired.

Stir in milk, seasoning mix and tuna. Return to a boil; cook 1-2 min or until pasta is just tender. Sauce will be thin. Let stand 3-5 min to thicken.



PREP
TIME
5min



COOK
TIME
20min



SERVES
3-4

PRODUCT

