Tuna, Spinach and Pesto Pasta

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This delicious pesto pasta dish makes brilliant use of tinned tuna, fresh tomatoes and fresh spinach. Make your own pesto if you like or just use a good-quality shop bought variety.

Ingredients:

500g farfalle or pasta of your choice 4 tbsp. green pesto 1 tbsp. butter 200ml milk 200g spinach 2 x 185g tins tuna, drained 4 plum tomatoes

Directions:

1. Cook the pasta according to packet instructions in a saucepan of boiling salted water.

2. Meanwhile, chop the spinach and the tomatoes.

3. Melt the butter in a saucepan, then add the pesto and milk and whisk constantly until boiling and properly combined. Add the tuna and spinach and simmer for 3-4 minutes.

4. Stir in the cooked pasta and the chopped tomatoes. Serve.

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