



Tasty Tuna, Egg and Cheddar Bake

COOK TIME
00:30:00

PREP TIME
00:15:00

Transform ordinary tuna into a tasty treat with this tuna bake recipe.

INGREDIENTS

1. Robertsons Freshly Ground Black Pepper (to taste)
2. 250ml cheddar cheese, grated
3. 15ml fresh parsley, chopped
4. 1 KNORR Beef Stroganoff Dry Cook-in-Sauce
5. 3 eggs, beaten
6. 170g can tuna, drained
7. 30ml stork margarine
8. 2 thick slices bread
9. 250ml milk
10. 2ml Robertsons Garlic & Herb Seasoning

METHOD

1. Preheat oven to 180°C Remove crusts from the bread and place the bread in the saucepan.
2. Add the milk and margarine and heat until the Stork margarine has melted and mix until smooth.
3. Remove from heat and add tuna and remaining ingredients.
4. Mix well.

5. Turn into a greased ovenproof dish and bake for 20-30 minutes until cooked and golden brown.