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CHEESY TOMATO TUNA BAKE  
RECIPE

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**COOK TIME**            5 mins  
**PREP TIME**            15 mins  
**SERVES**                4 x

CHEESY TOMATO TUNA BAKE

## INGREDIENTS

- 2 cups (300 g) chopped Onions
- 2 Tbsp MasterFoods™ Garlic
- 2 Tsp MasterFoods™ Italian Herbs
- 2 Tsp MasterFoods™ Onion Salt
- 2 Tbsp Olive Oil
- 2 cups (450 g) canned Tuna
- 2 cans (400 g each) chopped Tomatoes
- 1 cup (240 ml, 8 fl oz.) Cream
- 4 hard-boiled, peeled eggs (cut into quarters)
- 2 cups (400 g Pasta, 500 g Rice)) cooked Pasta
- ½ cup (115 g) melted Butter
- 2 cups (220 g) Breadcrumbs
- 2 cups (160 g) grated cheese

## METHOD

1. In a pan, fry half the onions in in the Olive Oil, adding the MasterFoods™ Garlic, MasterFoods™ Onion Salt, and MasterFoods™ Italian Herbs. Add the tins of tomatoes.
2. Brown it off and add the Cream, Tuna and half the Breadcrumbs to thicken the sauce.
3. Add 1 cup of the Cheese, the boiled Eggs and the cooked Pasta or Rice. Pour into a bak-ing dish.
4. Mix the second half of the Breadcrumbs with the melted Butter together.
5. Place the remaining grated Cheese, buttered Breadcrumbs and the remaining of on-ions on the top. Sprinkle on top, some extra MasterFoods™ Italian herbs and Olive oil so it crisps up when cooking.
6. Bake uncovered, for 30 minutes at 200C. Serve with salad and crunchy bread.

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**Source URL:** <https://www.masterfoods.co.nz/Recipes/cheesy-tomato-tuna-bake>