

# Garden Tuna Melt

## Ingredients

- 1 pkg. Pasta Roni® PASTA RONI® Shells & White Cheddar flavor
- 2 5oz. 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 it

1. In medium skillet, bring water and margarine to a boil. Slowly stir in pasta. Return to a boil.
2. 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.
3. 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

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COOK  
TIME

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TOTAL  
TIME

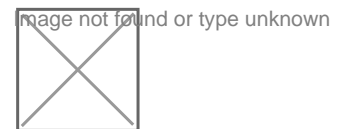
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SERVING

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## Made with



**PASTA RONI® Shells & White Cheddar**