



# TUNA & MOZZARELLA OVEN BAKE

Serves 4

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/easy-eats-tuna-mozzarella  
-oven-bake](http://www.eatsrosyth.org.uk/easy-eats-tuna-mozzarella-oven-bake)

## INGREDIENTS

- 1kg potatoes, chopped
- 1 onion, chopped
- 2 garlic cloves, crushed /chopped
- 3 spring onions, chopped
- 100g spinach
- 1 tin chopped tomatoes
- 2-3 tbsp tomato puree
- 145g tin of tuna, drained
- 125g mozzarella ball
- Salt, pepper
- Oil or butter for frying
- Fresh basil, chopped

## METHOD

1. Chop potatoes and boil until soft. Meanwhile chop the onion, garlic and spring onion.
2. Preheat oven to 220C. Drain the potatoes and remove them from the pot.
3. In the pot, fry the onion and garlic until soft and then add the spinach and spring onion, frying for a further minute.
4. Add the chopped tomatoes, puree and tuna, mixing and seasoning (taste it!). Simmer on low to medium heat for 10 mins.
5. Add the potato back in, mix, then transfer to oven dish.
6. Tear or slice the mozzarella and spread it out on top of the mix, then sprinkle the basil.
7. Put on the oven's middle shelf for 10-15 mins, until the cheese is starting to brown, then serve.