

# Twisty Tuna Pasta

½ cup cooking oil  
6x 420g drained tuna  
2 litres milk  
1 cup butter  
1 ½ kg cooked pasta  
½ cup curry powder  
2 x 420g cans cream celery soup  
2 cups plain flour

Melt butter and then add the flour while whisking with the whisker then still whisking add the milk. This will help eliminate any lumps continuously stirring (whisking) until it starts to thicken remove from the stove & add the soup when all mixed in add the tuna and pasta.

If you have a dairy allergy just mix tuna and pasta together no sauce. If you have gluten allergy children then cook enough gluten free pasta that is needed for those children and add a little tuna to the pasta and put aside for them.

Divide into trays and place in oven on 150C until needed

White round casserole dish for babies

Black baking dish for moon and jungle to share

Large black baking dish for preschool and prep to share