

Penny Saver Tuna Pasta for Two

This delicious, light tuna pasta is quick and easy to prepare after a long day. This meal will provide you with all four food groups, and it won't cost you much! Tuna is an excellent choice as it contains protein, omega 3's, and selenium while being low in overall calories and fat.

Tip: Choose whole grain pasta to increase dietary fibre.

Prep: 10 minutes • Total: 20 minutes

Ingredients:		
1% Milk	1 cup + 2	280mL
	Tbsp	
Cream of mushroom soup	1 can	284 mL
Tuna	2 cans	370g
Macaroni, dry	1 cup	250 mL
Frozen peas	½ cup	125 mL
Red and green peppers,	½ cup	125 mL
chopped		
Shredded cheese (optional)	1/3 cup	80 mL
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Directions:

- 1. Cook pasta in boiling water as indicated on package.
- 2. Mix milk, soup, tuna, and frozen peas, and peppers in a separate pot.
- 3. Combine cooked pasta with tuna mixture.
- 4. Sprinkle with low-fat shredded cheese if desired (note: shredded cheese is not included in nutrition facts label).

Nutri Serving Size Servings Pe	(556g)		cts	
Amount Per Se	rving			
Calories 38	0 Cald	ories fron	n Fat 70	
		% Da	ily Value*	
Total Fat 8g			12%	
Saturated	Fat 2.5g		13%	
Trans Fat	0g			
Cholesterol	50mg		17%	
Sodium 470	mg		20%	
Total Carbohydrate 39g 13%				
Dietary Fi	ber 5g		20%	
Sugars 14g				
Protein 42g				
Vitamin A 25	5% • \	Vitamin 0	C 70%	
Calcium 20%	6 • I	ron 15%		
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500				
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gran		65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g	

Adapted from: BC Dairy Foundation

Fat 9 • Carbohydrate 4 • Protein 4

Makes 2 servings (278g/serving) • 1 serving = ½ the recipe

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