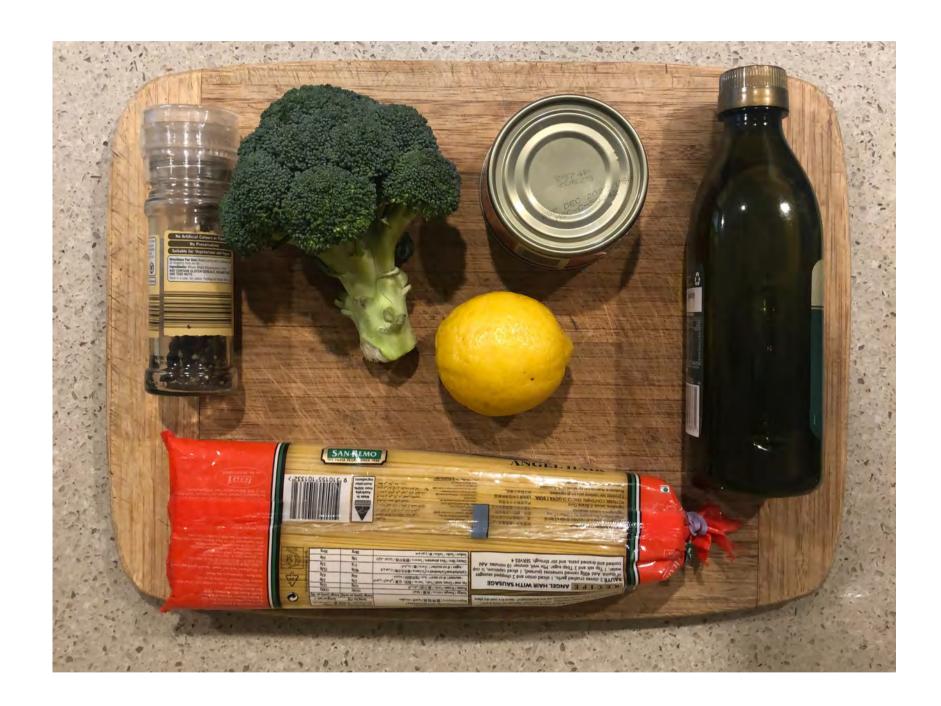
EASY FOOD

Recipes

Lemon spaghetti with tuna & broccoli



What you need



Serves: 2
Allow: 10 minutes preparation
10 minutes cooking

200g spaghetti ½ broccoli 185g can tuna 1 lemon Olive oil for cooking Black pepper Grated Parmesan cheese (if desired)

To cook

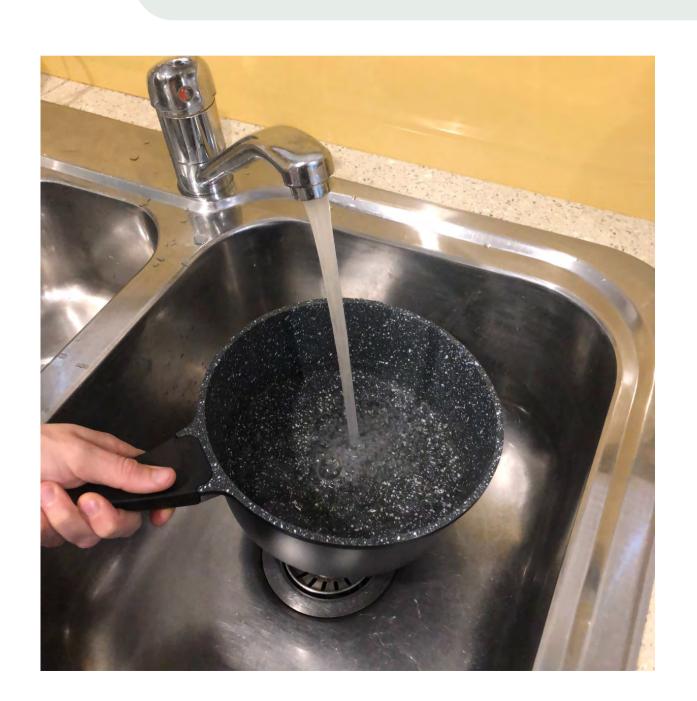


Saucepan Strainer Chopping board Knife Can opener Spoon Bowl



Remember to wash your hands before starting

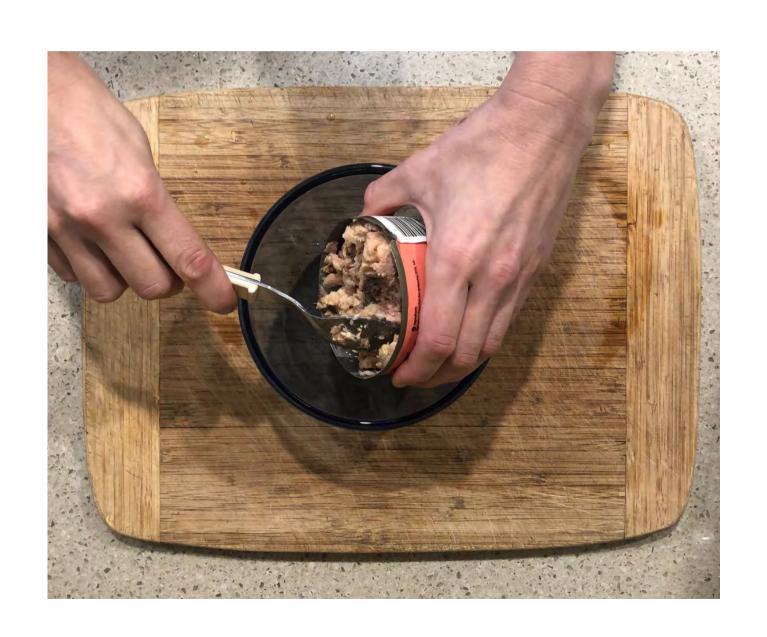
Fill saucepan halfway with water and add a pinch of salt. Place on stove on medium heat







Open can of tuna and spoon into bowl







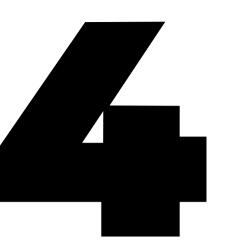


Slice lemon in half and squeeze juice into the bowl









Add some black pepper to the bowl if you like



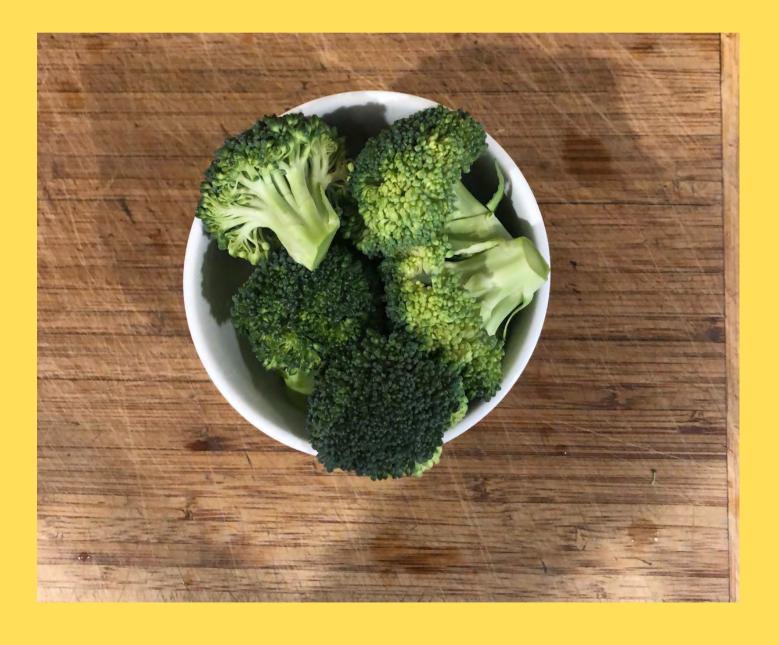
Mix together and set aside



Cut 6 florets of broccoli and set aside









When water has come to the boil add spaghetti. Ensure all pasta is covered in water.





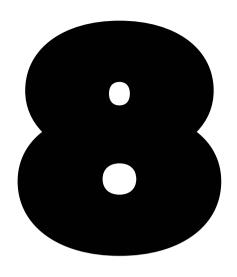
Cook for 3 minutes less than packet directions.

Add broccoli and cook for another 3 minutes







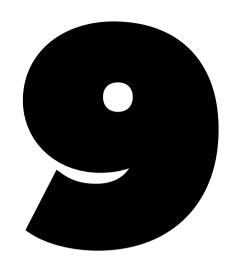


When spaghetti is cooked, drain spaghetti and broccoli









Put spaghetti and broccoli back into saucepan then add tuna and lemon mix







Add a dash of olive oil and black pepper if you like







Toss mixture together with tongs then place into serving bowls



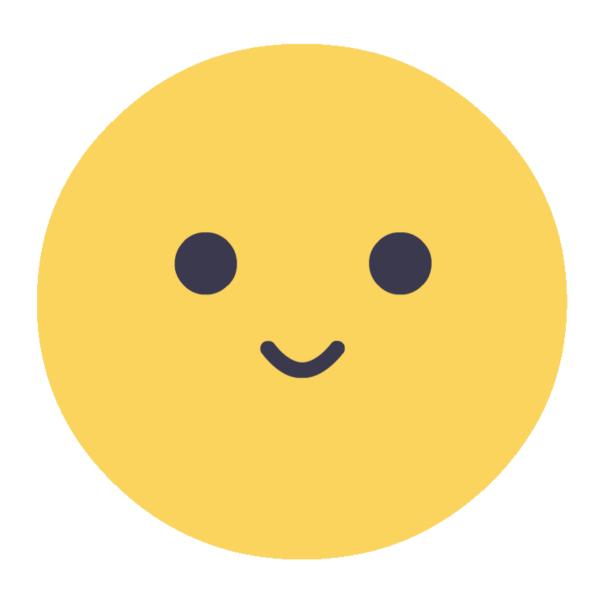




Add some Parmesan cheese if you like



ENJOY!





More ideas

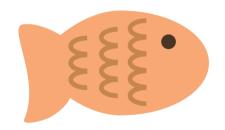




Try using wholemeal pasta



Add some baby spinach



Use canned salmon instead of tuna

Try drained canned chickpeas, cannellini beans or butter beans instead of tuna for a vegetarian version



Lemon spaghetti with tuna and broccoli

Serves: 2

Allow: 10 minutes preparation + 10 minutes cooking

What you need

Saucepan
Strainer
Chopping board
Knife
Can opener

Spoon

Bowl

200g spaghetti
½ broccoli
185g canned tuna
1 lemon
Olive oil for cooking
Black pepper
Grated Parmesan cheese
(optional)



Method:

- 1. Fill saucepan halfway with water and add a pinch of salt. Place on stove on medium heat.
- 2. Open can of tuna and add to bowl.
- 3. Slice lemon in half and squeeze juice into the bowl.
- 4. Add some black pepper to bowl if you like, mix and set aside.
- 5. Cut 6 florets of broccoli and set aside.
- 6. When water has come to the boil, add spaghetti and ensure all pasta is covered in water. Cook for 3 minutes less than packet directions.
- 7. Add broccoli to saucepan, cook for another 3 minutes.
- 8. When spaghetti is cooked, strain spaghetti and broccoli.
- 9. Put spaghetti and broccoli back into saucepan then add tuna-lemon mix.
- 10. Add a dash of olive oil and black pepper if you like.
- 11. Toss mixture together using tongs then place into serving bowls.
- 12. Add some Parmesan cheese if you like.
- 13. Enjoy!

EASY FOOD

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