

Tuna Crumble RECIPE

# **Tuna Crumble**



Cooking time
25 mins
Preparation time
10 mins
Serves

4

Transform that tinned tuna in the pantry into a winning dinner with this Tuna Crumble recipe. A delicious dish that you'll keep making over and over again. Share

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## **Ingredients**

- 80 g butter
- 375 ml self raising flour
- 60 g cheddar cheese grated
- 4 ml salt
- 4 ml pepper
- 1 ml mustard
- 1 onion chopped
- 20 ml oil
- 1 red pepper chopped
- 125 ml green beans sliced
- 2 tins tuna drained
- 1 packet Royco® Chicken a la King Cook-in Sauce
- 400 ml milk

Products used



Chicken a la King Wet Cook-In Sauce

#### **View Product**

#### Vegetarian

Switch out the tuna with sausage meat removed from the casing. Our Chicken a la King Cook-in Sauce is suitable for vegetarians.

#### **Family Friendly**

Let the kids get their hands dirty by helping you rub the flour and butter into a crumble. The kids will love this crunchy topping.

#### **Method**

1. 1.

Preheat oven to 180°C.

2. 2

To make the crumble, rub the butter into the flour, salt and pepper. Add the cheese and mustard, the mixture should resemble course breadcrumbs.

3. 3.

Fry onion in oil until soft, add red pepper and green beans, stir fry for 2 minutes.

4. 4.

Add Royco® Chicken a la King Cook-in Sauce to the onion mixture and bring to the boil.

5. 5.

Remove from the heat, add the tuna.

6. 6

Place mixture in a small oven-proof dish of 20cm, sprinkle the crumble on top and bake for 20 minutes until the crumble is light golden.

Serve with a green salad.

# **Recipe Tags**

Wet Cook In Sauce, Meat and Veg

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Cooking time

10 mins

Preparation time

5 mins

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Cooking time

35 mins

Preparation time

20 mins

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### **Cheesy Chicken Pasta Bake**

Cooking time

25-30 mins

Preparation time

15 mins

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#### **Spaghetti Bolognaise**

Cooking time

30 mins

Preparation time

15 mins

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#### **Fiesta Mince Bowl**

Cooking time

40 mins

Preparation time

10 mins

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Cooking time

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Cooking time

30 mins

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30 mins

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## **Pork Fillet with Spicy Pineapple Relish**

Cooking time

10 mins

Preparation time

60 mins

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