



Rainbow pasta and salad pots

Ingredients

- 350g Pasta shapes
- 200g Green Beans, trimmed and chopped into short lengths
- 160g Tuna in oil, drained
- 4tbsp Mayonnaise
- 4tbsp Natural Yoghurt
- 1/2 small pack snipped chives
- 200g cherry tomatoes, quartered
- 1 Orange Pepper cut into small cubes
- 195g can Sweetcorn, drained



How to make

1. Cook pasta and drain well.
2. Cook the green beans in simmering water for 2 mins then rinse in cold water and drain well.
3. Mix tuna with the mayonnaise, yoghurt and chives.
4. Divide the pasta between 4 wideneck jars then spoon over a layer of the tuna mixture, green beans followed by a layer of cherry tomatoes and a final layer of sweetcorn.
5. Add lids and chill until ready to serve