Tuna Pasta Salad

Season: all

Serves: 25

Recipe source: taste.com

Fresh from the garden: chives

10 min to prep, 10 min to cook

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large mixing bowl</td>
<td>200g penne</td>
</tr>
<tr>
<td>Measuring cups</td>
<td>2 carrots, peeled, julienned</td>
</tr>
<tr>
<td>Measuring spoons</td>
<td>2 cucumbers, seeded, julienned</td>
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<tr>
<td>Peeler</td>
<td>185g can tuna in springwater, drained, flaked</td>
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<tr>
<td>Scissors</td>
<td>2 tablespoons snipped chives</td>
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<tr>
<td>4 serving bowls</td>
<td>1/2 cup lite sour cream</td>
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<tr>
<td>4 small serving spoons</td>
<td>1/3 cup sweet chilli sauce</td>
</tr>
</tbody>
</table>

What to do:

1. Cook penne in a pan of boiling water according to packet directions. Drain and cool.
2. Add carrot, cucumber, tuna and chives to penne.
3. Mix together sour cream and sweet chilli sauce. Add to penne mixture and toss to combine.