

Tuna & Pasta Cheddar Melt

2 1/2 cups chicken broth
3 cups uncooked rotini pasta

2 tablespoons butter
3 tablespoons flour
1/2 cup chicken broth
1/2 cup milk
1/4 teaspoon salt
1/4 teaspoon black pepper

1 cup milk
2, 5-ounce cans of tuna
1 cup shredded Cheddar cheese (about 4 ounces)
2 tablespoons dry bread crumbs
2 teaspoons butter, melted

Heat the broth and water in a 12-inch skillet over medium-high heat to a boil. Stir in the pasta. Reduce the heat to medium. Cook until the pasta is tender, stirring often. Do not drain.

Meanwhile, in a small sauce pan, melt butter over medium-low heat. Whisk in flour and let cook for 1-2 minutes. Slowly stir in 1/2 cup chicken broth, then 1/2 cup milk. Whisk until it begins to thicken. Let it simmer for a few minutes. Season with salt and pepper.

Stir the thickened soup, 1 cup milk and tuna into the skillet with the pasta. Stir in 1/2 cup of cheese, then sprinkle the rest over the top. Stir the bread crumbs and butter in a small bowl. Sprinkle over the tuna mixture and cook until the mixture is hot and bubbling.