Recipe

cheesy tuna with mini baked potatoes

for a family of 4



A nursery-friendly twist on the much-loved tuna baked potato. We've made a gentle, creamy tuna sauce mixed with sweetcorn, a touch of mustard, spring onion and dill, then served alongside mini baked potatoes and finished with a sprinkle of grated cheese. A comforting, familiar classic that's just right for little appetites.

Ingredients

30g unsalted butter

½ onion - chopped

3 cloves of garlic

30g plain flour

530ml milk

100ml single cream

300g drained tinned tuna

30g wholegrain mustard

150 sweetcorn

30g spring onion - chopped

15g dill - chopped

1 lemons' worth of juice

4 jacket potatoes/ or mini potatoes

a wedge of grated cheese

Method

Preheat the oven to 180°C and cook the jacket potatoes (oven, microwave or air fryer) for around an hour.

Melt butter in a wide pan over medium heat, add onion and cook until golden and caramelised.

Add garlic and cook briefly, then stir in the flour to coat.

Gradually add the milk, stirring well until a thick sauce forms.

Stir in the cream, tuna and mustard.

Add sweetcorn, spring onion, dill and lemon juice and mix well.

Serve by opening the potatoes, spooning over the tuna sauce and topping with grated cheese.

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Nutritious delight with every bite

Please note: This recipe is correct at the time of publication on 12/01/2026.
As we are continuously improving our recipes, it is essential to check the label on the dish packaging.