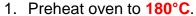
## **Tuna Noodle Casserole**

(Traditional American) Serves 6

- 340 g medium egg noodles (cooked and drained)
- 300 g green peas (cooked)
- 2 cans condensed cream of mushroom soup
- 120 ml milk
- 188 g sharp cheddar cheese
- 336 g tuna, flaked
- ½ tsp salt, to taste
- · Freshly ground black pepper, to taste
- 1 C soft panko
- 28 g butter, melted



- 2. Butter 2.8 liter casserole dish
- 3. Combine noodles, peas, soup, milk, cheese and tuna.
- 4. Add salt and pepper, to taste
- 5. Spoon into prepared baking dish
- 6. Toss breadcrumbs with butter and sprinkle over top.
- 7. Bake for 15-20 minutes, until hot and bubbly and crumbs are browned

## Variations:

- ✓ Top with French fried onions, crumbled cheese crackers or potato chips
- ✓ Use 2 C cooked peas and carrots or mixed vegetables
- ✓ Add sliced sauteed mushrooms
- √ Add a few T diced bell peppers
- ✓ Use cream of celery soup or omit soups and milk and replace to 2½ 3 C thickened white sauce

