

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



1. Preheat oven to **180°C**.
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