

Easy Tuna Casserole

🕒 **PREP TIME** 15 minutes **COOK TIME** 18 minutes **TOTAL TIME** 33 minutes

🍴 **SERVINGS** 6 servings 👤 **AUTHOR** Holly Nilsson 🍽️ **COURSE** Casserole, Dinner

👤 **CUISINE** American



Tuna Noodle Casserole combines flaky tuna and tender egg noodles in a cheesy creamy sauce.

Ingredients

- 3 cups egg noodles
- 1 tablespoon butter
- 1 small onion *diced*
- 2 stalks celery *diced*
- 2/3 cup frozen peas *defrosted*
- 1 can tuna 5-6 oz, *drained*
- 10.5 oz condensed mushroom soup
- 1/3 cup milk
- 1 cup cheddar cheese
- 1 tablespoon parsley

Crumb Topping

- 1/2 cup panko bread crumbs
- 1/2 cup cheddar
- 1 tablespoon butter *melted*
- 1 tablespoon parsley

Instructions

1. Preheat oven to 425°F. Combine topping ingredients and set aside.
2. Boil noodles al dente according to package directions. Drain and rinse under cold water.
3. Cook onion and celery in butter until tender, about 5-7 minutes.
4. In a large bowl combine noodles, onion mixture, peas, soup, milk, cheese, tuna and parsley. Mix well.
5. Spread into a 2qt casserole dish and top with crumb topping.
6. Bake 18-20 minutes or until bubbly.

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