

CLASSIC TUNA CASSEROLE

The comfort classic at its best. Easy to pull together and even YUMMIER to devour!

TOOLS

- Bowl
- Baking dish, 8x8 or 9x9
- Non stick spray

INGREDIENTS

- 3 cups uncooked egg noodles, cooked to become about 4-5 cups
- 1 can tuna, drained
- 1 can of cream of _____ soup - mushroom, chicken, celery, broccoli, take your pick, undiluted
- 1/2 cup sour cream
- 1/3 cup of milk
- 2 teaspoons Worcestershire sauce
- 1 ½ cups of shredded cheese, pick your favourite kind
- 3/4 cup frozen peas - optional but yummy!

TOPPER

- 1/2 cup bread crumbs
- 1 tablespoon butter, melted
- OPTIONAL: ½ cup crushed potato chips

DIRECTIONS

1. Preheat the oven to 350°.
2. Cook egg noodles according to package directions for al dente.
3. DRAIN the pasta and set aside.
4. In a large bowl, combine tuna, soup, sour cream, cheese, worcestershire, milk, salt and pepper.
5. Add egg noodles and peas; toss to combine.
6. Transfer to an 8x8 baking dish coated with non-stick cooking spray.
7. In a small bowl, toss bread crumbs with melted butter and crushed potato chips, then sprinkle over top.
8. Bake, uncovered, 25-30 minutes or until bubbly.
9. ENJOY!