

Tuna Noodle Casserole

While I usually make this recipe with egg noodles, I had an open box (full) of leftover lasagna noodles that I wanted to use. So I cooked them off, then sliced them into long noodle-like strips. I really liked this as the noodle has a toothier bite to it and seems more substantial than egg noodles. Use egg noodles if you want to save the step of slicing the lasagna noodle, but this was really good.

This recipe has lots of tuna. Yum!

Ingredients

1 1 lb. Lasagna Noodles, cooked and sliced into ribbons or 1 lb. Egg Noodles, cooked

Can Cream of Celery Soup (10.5 ounces)*

Can of Cream of Onion Soup (10.5 ounces)*

1 cup milk

8 ounces Parmesan Cheese, divided
(I use fresh grated 4 oz. tubs from the deli section in the store)

1/4 cup dried minced onion

2 12 ounce Cans Wild Caught Tuna in Water (I like White Albacore), drained

10-12 oz box or bag of frozen peas, rinsed under warm water to remove ice crystals

Panko Bread Crumbs

Crispy Fried Onions

Preparation

Preheat oven to 375 degrees. Spray a 13 x 9 inch pan with an oil spray.

Cook and prep noodles. If using lasagna noodles and you did not cook ahead of time, put in an ice bath to quickly cool so you can hold to slice. I roll the noodle to cut into long ribbons. Set aside.

In a large bowl, mix together the soups, milk, onion and 4 ounces of the parmesan cheese. Once well blended add in the drained tuna and the peas. Stir to evenly coat.

Place the mixture into the 13 x 9 pan. Top with a couple handfuls of Panko bread crumbs, then the remaining 4 ounces of Parmesan cheese. Finally top with a handful of the crispy fried onions.

Cover with a foil tent (inside sprayed with oil) and bake for 30 minutes or until heated through. Remove foil and allow toppings to brown; about 15-20 minutes. Casserole should be bubbling around the edges and cheese, melted and golden brown.

Allow to rest for about 15 minutes, cut and serve immediately.

* My mom used Cream of Mushroom Soup and I love that. It makes for a hearty casserole. I did this for Gary.

