

# Tuna Noodle Casserole

## Ingredients

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12 oz Wide Egg Noodles  
1/2 Onion (chopped)  
2 T Unsalted Butter  
12 oz Tuna (canned, drained)  
21 oz Cream of Mushroom (2 cans)  
8 oz Mushrooms (sliced)  
1/3 c Mayonnaise  
1/3 c Sour Cream  
1/3 c Milk  
1/2 t Salt  
1/2 t Ground Black Pepper  
1 1/2 c Cheddar Cheese (shredded)  
2 c Peas (frozen)  
1/4 c Parsley (chopped)  
1 c Potato Chips (crushed)

## Instructions

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- 1.Preheat oven to 350 degrees F. Spray a 9x13 baking dish with non-stick cooking spray. Prepare egg noodles, making sure to under cook them by 2 minutes. Drain well.
- 2.In a skillet over medium to medium-high heat melt butter and add onions and mushrooms. Season with salt and pepper, cook until liquid has evaporated.
- 3.In a large bowl add cream of mushroom, mayonnaise, sour cream, milk, salt, pepper, and the cooked onions and mushrooms from the skillet. Mix well. Next, add tuna, peas, cheddar, parsley, and mix well.
- 4.Last, add prepared egg noodles, gently folding into soup/tuna mixture until well blended. Pour mixture into casserole dish. Top evenly with

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crushed potato chips.

5. Place casserole on middle rack of oven and bake for approximately 30 minutes until casserole is completely heated through.