



Tuna Casserole with Egg Noodles



4 Servings



45 minutes

Ingredients :

- Egg noodles
- Canned tuna
- Fresh mushrooms
- Cream of mushroom soup
- Milk
- Shredded cheddar cheese
- Frozen peas
- Butter
- Onion
- Garlic
- Salt
- Black pepper
- Breadcrumbs



Instructions :

1. Cook the egg noodles in salted water until tender ,then drain and set aside .
2. Preheat the oven to 375°F (190°C) and lightly grease a baking dish .
3. Melt butter in a pan and cook the onion ,garlic ,and mushrooms until soft .
4. In a large bowl ,mix the cooked noodles ,tuna ,mushroom mixture ,cream of mushroom soup ,milk ,peas ,salt ,and black pepper .
5. Stir in half of the shredded cheese and mix well .
6. Transfer the mixture to the baking dish and spread it evenly .
7. Sprinkle the remaining cheese and breadcrumbs on top .
8. Bake for 25 minutes until bubbly and lightly golden .
9. Let the casserole rest for 5 minutes before serving .