



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.