

Best Ever Tuna Casserole

6 oz. (½ package) Egg Noodles (I use Manischewitz or Publix brand)
1- 10 ¾ oz can Cream of Celery Soup
1 soup can of Milk (I use 2%)
8 oz Cheddar Cheese, shredded (I use Cracker Barrel Extra Sharp 2%)
1 Small Onion, chopped
1 - 7 oz can tuna, drained
Pepper
Baby Peas (optional) - a handful or two

Preheat oven to 350 degrees F.

Bring a large pot of water to a boil for the egg noodles...

While water is getting hot...

In a large bowl, add the cream of celery soup, milk, chopped onion, tuna, pepper and peas (optional).

Once the pasta finishes cooking, drain it in a colander, and then add the noodles to the large bowl with ingredients. Give it a stir.

Add the cheese and stir to mix, reserving a handful or two to sprinkle on top. Sprinkle some pepper and the remaining cheese on top.

Bake for 20-30 minutes or until bubbly. I usually keep the lid on because I like mine creamy. If you like a crunchy texture on top, you can bake it without the lid.

Serves 4-6

Recipe courtesy of BarbaraStroud.Wordpress.com