

Tuna Mac & Cheese

Based on the recipe from Mary Lou Motko

Ingredients

3 cups small pasta (such as gemelli, penne, elbows or shells)
2 large eggs
2 cups milk
1 1/2 cups shredded cheddar cheese
4 ounces cream cheese, softened
1 cup shredded Swiss cheese
2 cloves garlic, minced
2 Tablespoons diced onions
1/2 teaspoon dried parsley
1/8 teaspoon ground pepper
3 6-ounce cans tuna, drained

Boil water and cook pasta as directed. Drain and set aside.

Place eggs in a large bowl and beat lightly. Whisk in milk, cheeses, garlic, onions, parsley and pepper until combined.

Stir in drained tuna until distributed.

Add pasta and stir to combine.

Lightly grease a 9 x 13 inch baking dish. Transfer mixture to baking dish. Bake at 350 degrees for 30 minutes.

Remove from oven and let set for 15 minutes before serving.

Makes 6 servings.

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