

Tuna Noodle Casserole

Serves: 4-6

Ingredients

- 1 pkg (8 oz.) uncooked extra wide egg noodles
- 4 oz. unsalted butter
- 2 tbsp extra virgin olive oil
- 1 pkg (8 oz.) cremini mushrooms, sliced
- 1 medium yellow onion, diced
- 2 stalks celery, diced
- 1 large carrot, diced
- 1/3 cup all-purpose flour
- 2 cups chicken stock (see notes)
- 2 cups heavy cream (see notes)
- 1 pkg (10 oz.) frozen peas
- 1 cup shredded parmesan cheese
- 3 cans (5 oz.) [Crown Prince Natural Solid White Albacore Tuna in Spring Water](#), drained and flaked
- 1 cup seasoned breadcrumbs

Notes

Water or vegetable stock can be used in place of chicken stock. To reduce calories, whole milk can be used in place of heavy cream.



Directions

Preheat oven to 350°F.

Fill a large pot with water and place over high heat. Add salt and bring water to a boil. Add egg noodles and cook until noodles are al dente. Drain and set aside.

Heat a large sauté pan over medium high heat. Add butter and olive oil. When butter is completely melted, add mushrooms, onion, celery, carrot and flour. Sauté until vegetables are soft. Slowly add chicken stock by adding a small amount of stock at a time making sure to fully incorporate into the vegetable mixture before adding more stock. Add heavy cream and peas. Stir to thoroughly combine and bring to a boil. Add cooked egg noodles, parmesan cheese and tuna, and turn off the burner. Stir to combine. Transfer all contents to a 9"x13" baking dish. Sprinkle breadcrumbs over the top of the casserole and place into preheated oven. Bake for approximately 20 minutes, or until bubbly and breadcrumbs are brown.

Remove from oven and allow to rest about 10 minutes before serving.