



Tuna Noodle Casserole

A creamy mixture of tuna and noodles with a bread crumb topping.

Ingredients

- 1 can condensed cream of mushroom soup
- ½ cup milk
- 1 cup frozen or canned green peas
- 2 cans of tuna, drained
- 2 cups of egg noodles, cooked
- 2 Tablespoons dry bread crumbs
- 1 Tablespoon of butter, melted

Instructions

1. Heat oven to 400 degrees F. Stir the soup, milk, peas, tuna and noodles in a casserole dish. Stir the breadcrumbs and butter in a small bowl.
2. Bake the tuna mixture for 20 minutes or until hot and bubbling. Stir the tuna mixture. Sprinkle with the bread crumb mixture.
3. Bake for another 5 minutes until the bread crumbs are golden brown.



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