



Noreen's Kitchen

Classic Tuna Noodle Casserole

Ingredients

1 pound extra wide egg noodles cooked	1, 8 ounce can sliced mushrooms, drained
4, 5 ounce cans albacore tuna, including liquid	1 cup sliced black olives
1 can cream of mushroom soup	1 cup milk
1 can cream of celery soup	4 cups shredded cheddar cheese, divided

Step by Step Instructions

Preheat oven to 350 degrees.

In a large bowl or the pot you cooked the noodles in, blend together cream soups, mushrooms, black olives, tuna and 2 cups of shredded cheddar cheese. Stir well to combine.

Add noodles to the mixture and stir well.

If you need to, add the milk to achieve the desired consistency. If you like your casserole a little juicier, add an extra can of soup to the mix.

Pour the mixture into a 9 x 13 casserole dish and spread evenly.

Sprinkle remaining shredded cheddar evenly over the top of the casserole.

Bake for 25 to 30 minutes or until the cheese is melted, slightly browned and the casserole is bubbly.

Remove from oven and allow to rest for at least 10 minutes before serving.

Leftovers can be stored in an airtight container in the refrigerator for up to one week.

You can divide this into smaller portions before baking and freeze for later use and bake either from frozen or thawed.

To store frozen, do not bake. Once you have constructed the casserole, cover with foil and seal in a freezer bag.

Freeze up to three months and when ready to eat, remove from freezer and thaw in the refrigerator over night then bake the same way as above.

If baking from frozen, bake at 400 degrees for 60 minutes covered with foil then remove foil and bake an additional 15 minutes until the cheese is melted slightly browned and bubbly. You may have to adjust your baking time from frozen depending on the size and shape of your casserole and the accuracy of your oven.