

Noreen's Kitchen Tuna Noodle Casserole

Ingredients

1 pound of egg noodles cooked

- 2 cans solid white albacore tuna
- 1 can cream of mushroom soup
- 1 can cream of celery soup

2, 4 ounce cans of sliced mushrooms
1,4 ounce can of sliced ripe olives
1 ½ cups milk
3 cups cheddar cheese, shredded

Step by Step Instructions

Preheat oven to 350 degrees.

While noodles are draining, place tuna with water into the cooking pot. Break up gently.

Add, both soups, mushrooms, olives and milk. Stir well to combine.

Add two cups of cheese to the tuna mixture and stir well.

Add noodles and stir to incorporate.

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

Top with remaining shredded cheese, evenly over the top.

Bake for 25 to 30 minutes or until bubbly and the cheese is melted.

Remove from oven and allow to cool for 10 minutes before serving.

