



Tuna Noodles Pickles and Cheese

Savannah · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

This tuna noodles pickles and cheese recipe came from my grandmother who used peas instead of pickles in her version My mother changed the recipe and I have altered it even more The flavors of these ingredients blend together in what is reminiscent of a cold macaroni or potato salad It will be your familys new favorite

Ingredients

- - 8 ounces uncooked elbow macaroni - 6 ounces Colby-Jack cheese
- cubed - 2 dill pickles
- chopped - 1 (5 ounce) can albacore tuna in water
- drained and flaked - ½ cup light mayonnaise - ½ teaspoon prepared yellow mustard - 1 teaspoon dill pickle juice - salt and ground black pepper to taste

Instructions

1. Bring a saucepan of lightly salted water to a boil. Cook elbow macaroni in the boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. about 7 minutes. Rinse under cold running water
5. then drain well and pat lightly with paper towels. Combine macaroni
6. Colby-Jack cheese
7. pickles
8. tuna
9. mayonnaise
10. and mustard in a large bowl. Season with pickle juice
11. salt
12. and black pepper. Cover bowl; refrigerate for at least 30 minutes before serving. Optional Additional Ingredients: Diced carrots
13. diced cucumbers
14. chopped celery
15. finely minced white
16. yellow
17. or Vidalia onions
18. finely chopped green onions. Optional Garnishes: Hard-cooked egg slices
19. tomato wedges
20. lettuce leaf bed. Optional Substitutions: Salad dressing such as ranch or Thousand Island instead of mayonnaise
21. peas instead of pickles.