

Easy Macaroni Tuna Casserole

Savannah · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

This tuna and macaroni casserole is super easy to make very creamy and flavorful It makes for a hearty and delicious bowl of comfort food The guys in my house loved it

Ingredients

- - 1 (7.25 ounce) package macaroni and cheese - ¼ cup butter - ¼ cup milk - 1 (10.5 ounce) can cream of mushroom soup - 1 (5 ounce) can tuna
- drained and flaked - ½ cup milk - 1 cup shredded Cheddar cheese - 1 tablespoon minced fresh parsley
- or to taste (Optional) - ¼ cup bread crumbs - ¼ cup butter
- melted - ½ teaspoon dried dill weed
- or to taste (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 2-quart baking dish. Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water
2. stirring occasionally until cooked through but firm to the bite
3. 8 minutes. Drain and return macaroni to the pot. Stir in 1/4 cup butter
4. 1/4 cup milk
5. and the envelope of powdered cheese from the package. Add mushroom soup
6. tuna
7. and 1/2 cup milk; stir to combine. Pour macaroni mixture into the prepared baking dish; top with Cheddar cheese and parsley. Mix bread crumbs
8. 1/4 cup melted butter
9. and dill in a small bowl; sprinkle over Cheddar cheese layer. Bake in the preheated oven until cheese is melted and the top is golden brown
10. about 20 minutes.