

Kraft Mac and Cheese Tuna Casserole

Savannah · 30/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

8

Description

I call this a classic tuna casserole because it is made with boxed macaroni and cheese and the basic ingredients we all grew up with This is comfort food at its best my two favorites mixed together This is so good that I took a picture of it after having it for dinner and decided it should be shared on my favorite recipe site You will love it too

Ingredients

- - nonstick cooking spray - 1 (7.25 ounce) package macaroni and cheese dinner mix (such as Kraft®) - $\frac{1}{4}$ cup butter - $\frac{3}{4}$ cup milk - 1 (10.5 ounce) can condensed cream of chicken soup - 1 (15 ounce) can sweet peas
- drained - 1 (5 ounce) can chunk light tuna
- drained and flaked - 1 cup shredded mild Cheddar cheese - 1 ? cups French-fried onions

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking dish with nonstick spray. Bring 6 cups water to a boil in a medium saucepan. Stir in macaroni from the box and cook for 7 minutes. Drain macaroni
2. then rinse under cold water and drain again. Set cheese sauce packet aside. Melt butter in the same saucepan over medium heat. Add milk and cheese sauce packet; mix well. Stir in condensed soup and cook until heated through
3. about 3 minutes. Combine drained macaroni
4. peas
5. and tuna in a bowl. Fold in the cheesy soup mixture. Pour mixture into the prepared baking dish. Bake in the preheated oven for 30 minutes. Sprinkle with Cheddar cheese
6. then sprinkle French-fried onions over top. Bake until onions are brown and cheese is melted
7. another 5 minutes.