



Tuna Noodle Casserole II

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This is the old tried and true 1950s style tuna noodle casserole we remember as kids Uses ingredients most people have on hand especially those broken chips at the bottom of the bag that nobody wants to eat Got to have those chips on top to be real

Ingredients

- - 1 (16 ounce) package uncooked pasta shells - 2 (5 ounce) cans tuna
- drained - 1 (10.75 ounce) can condensed cream of mushroom soup - 1 (10.75 ounce) can condensed cream of celery soup - 1 ¼ cups milk - 1 teaspoon salt - ¼ teaspoon ground black pepper - 1 teaspoon crushed garlic - 4 slices processed American cheese - 1 ½ cups crushed potato chips

Instructions

1. Boil pasta in lightly salted water for 10 minutes
2. or until al dente; drain well. Return the pasta to the pot it was cooked in. Preheat oven to 350 degrees F (175 degrees C). Spray a 2 1/2 quart casserole dish with cooking spray. Mix tuna with cream of mushroom soup
3. cream of celery soup
4. milk
5. salt
6. black pepper
7. and garlic in a medium saucepan. Place pan over medium low heat
8. and heat through. Alternatively
9. place these ingredients in a microwave safe dish
10. and warm in the microwave. Mix tuna mixture with pasta. Spread 1/2 of the noodles into the prepared dish. Arrange the cheese slices over the noodles
11. then spread the remaining noodle mixture over the cheese. Top with crushed potato chips. Bake
12. uncovered
13. for 20 to 30 minutes; cook until the casserole is hot
14. and the chips begin to brown. Let cool for 10 minutes before serving.