



Hearty Tuna Casserole

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

This tuna noodle casserole with sour cream may not be the same as your grandmas tuna casserole but its sure to please everybody in the family

Ingredients

- - cooking spray - 3 cups uncooked egg noodles - 2 (5 ounce) cans tuna
- drained - ½ cup chopped celery - ½ cup chopped green onions - ½ cup mayonnaise - ½ cup sour cream - 2 teaspoons prepared mustard - ½ teaspoon dried thyme - ¼ teaspoon salt - 1 small zucchini
- thinly sliced - 1 cup shredded Monterey Jack cheese - 1 medium tomato
- chopped

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray a 2-quart casserole dish with cooking spray. Fill a large pot with lightly salted water and bring to a rapid boil. Cook egg noodles at a boil until tender yet firm to the bite
2. 7 to 9 minutes. Drain and transfer to a large mixing bowl. Add tuna
3. celery
4. and green onions to the noodles. Stir in mayonnaise
5. sour cream
6. mustard
7. thyme
8. and salt until well combined. Spoon 1/2 of the noodle mixture into the prepared casserole dish
9. then layer 1/2 of the zucchini slices over top. Repeat layers once more
10. then sprinkle Monterey Jack cheese over the entire casserole. Bake in the preheated oven until hot and bubbly
11. about 30 minutes. Remove from the oven and sprinkle with chopped tomato before serving.