



Cheesy Tuna Noodle Casserole

Savannah · 30/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

6

Description

This tuna noodle casserole recipe with cheese was a favorite in my home growing up and now its a favorite of my family as well I double the recipe these days for my husband and three children

Ingredients

- - 1 (12 ounce) package egg noodles - 2 tablespoons vegetable oil - $\frac{1}{4}$ cup chopped onion - $\frac{1}{4}$ cup chopped green bell pepper - $\frac{1}{4}$ cup chopped red bell pepper - 1 (10.5 ounce) can condensed cream of Cheddar cheese soup - 1 (5 ounce) can tuna
- drained - $\frac{1}{4}$ cup milk - $\frac{1}{4}$ teaspoon salt - ground black pepper to taste - $\frac{1}{4}$ cup Italian seasoned bread crumbs

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). 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. While the noodles are cooking
3. heat oil in a medium saucepan over medium heat. Sauté onion and bell peppers in the hot oil until tender
4. 5 to 7 minutes. Pour condensed soup into the saucepan. Add tuna
5. milk
6. salt
7. and pepper; mix until well combined. Reduce heat to medium-low. Drain egg noodles well. Fold noodles into the tuna mixture until well coated. Transfer to a 2-quart casserole and sprinkle bread crumbs over top. Bake in the preheated oven until the top is crisp and golden brown
8. 20 to 30 minutes. Tips For a change of pace
9. I use pasta shells or spirals instead of egg noodles. I also add canned chopped green chiles and 1/8 teaspoon cayenne
10. and sometimes top the casserole with sliced American or Cheddar cheese instead of bread crumbs.