



Tuna Stroganoff Casserole

Savannah · 30/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

6

Description

A twist on tuna noodle casserole

Ingredients

- - 1 (10.75 ounce) can condensed cream of celery soup - 1 cup grated Cheddar cheese - $\frac{3}{4}$ cup milk - $\frac{1}{2}$ cup sour cream - $\frac{1}{2}$ cup mayonnaise - 1 (7 ounce) can tuna
- drained - 2 tablespoons chopped parsley - 1 tablespoon lemon juice - $\frac{1}{2}$ teaspoon salt - $\frac{1}{2}$ teaspoon ground black pepper - 1 pound cooked pasta - 1 $\frac{1}{2}$ cups bread crumbs
- or to taste

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Combine cream of celery soup
2. Cheddar cheese
3. milk
4. sour cream
5. mayonnaise
6. tuna
7. parsley
8. lemon juice
9. salt
10. and ground black pepper in a 9x5-inch loaf pan; stir until sauce is well mixed. Toss the pasta into the sauce until thoroughly coated. Spread the bread crumbs over the top of the pasta mixture. Bake in the preheated oven until bread crumbs are golden brown and sauce is bubbly
11. about 45 minutes. Cook's Notes: Cream of mushroom soup can be substituted for the cream of celery soup. Cracker crumbs can be substituted for bread crumbs. Add cheese on top in the last 15 minutes if desired.