

Tuna Mushroom Casserole

Savannah · 30/09/2024

**Prep Time**

1 hr 3 mins

Difficult

Medium

Servings

6

Description

This is a wonderful quick and tasty supper that is always a hit when we serve it You can always prepare the casserole the night before pop it into the refrigerator and cook it the next day Enjoy

Ingredients

- - 2 cups bow tie pasta - 2 (5 ounce) cans tuna
- drained - 1 (10 ounce) can mushrooms
- drained - 1 (10.5 ounce) can condensed cream of mushroom soup - 1 ½ cups milk - ½ teaspoon salt - ¼ teaspoon freshly ground black pepper - 1 cup dry bread crumbs - 3 tablespoons melted butter - 2 teaspoons dried thyme
- crushed

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 1-quart casserole dish. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. In a mixing bowl
2. combine mushroom soup
3. milk
4. salt
5. and pepper. Mix thoroughly. Then add tuna
6. mushrooms
7. and pasta. Mix thoroughly. Pour mixture into the greased casserole dish. In another mixing bowl
8. combine bread crumbs
9. butter
10. and thyme. Mix well. Sprinkle over the top of the tuna mixture. Bake uncovered in a preheated oven until bubbling and golden brown
11. about 40 minutes. Cook's Note: You can use Italian-flavored dry bread crumbs
12. or you can add a sprinkle of Cajun seasoning to the bread crumbs to give your meal a little bit of a kick.