

Grandma39s Tuna Casserole

Savannah · 30/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

8

Description

I know it sounds bonkers but trust me this tuna casserole is one of the yummiest things ever A comfort food bonanza Before this Grandma had never written out this recipe She doesnt measure anything when cooking this but it must be tasted throughout

Ingredients

- - 12 ounces egg noodles - 1 (5 ounce) can tuna
- drained and flaked
- or more to taste - ½ cup sour cream - ½ cup milk
- divided - 1 (1 ounce) package dry onion soup mix (such as Lipton®) - 1 teaspoon Worcestershire sauce - ¼ teaspoon garlic powder
- or to taste - ? teaspoon seasoned salt (such as LAWRY'S®)
- or more to taste - salt and ground black pepper to taste - 2 tablespoons butter
- cut into small pieces
- divided - 8 ounces ridged potato chips (such as Ruffles®) - 2 cups shredded mozzarella cheese (Optional)

Instructions

1. 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. Mix cooked noodles with tuna
3. sour cream
4. 1/4 cup milk
5. onion soup mix
6. Worcestershire sauce
7. garlic powder
8. seasoned salt
9. salt
10. and pepper. Taste and adjust seasonings as desired. Lay 1/2 of the butter across the bottom of a 2-quart
11. microwave-safe casserole dish. Crush potato chips
12. then sprinkle 1/4 of the crushed chips over the bottom and press to flatten. Spread the tuna-noodle mixture in a single layer over the crushed chips. Layer with 1/2 of the mozzarella
13. 2/3 of the remaining chips
14. followed by the remaining butter
15. chips
16. milk
17. and mozzarella. Microwave on high until casserole is hot and cheese is melted
18. about 10 minutes. Cook's Notes: A reduced amount of garlic salt can be used in place of garlic powder
19. if preferred. You can cook this in the oven instead of the microwave. Cook at 350 degrees F (175 degrees C) until chips are golden brown
20. 35 to 45 minutes.