



Easy Tuna Noodle Casserole

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

4

Description

One of my favorite dishes that my mother used to make Simple to make and always a hit among family and friends

Ingredients

- - 3 ¼ cups fusilli pasta - 2 tablespoons butter - 2 tablespoons all-purpose flour - 2 cups milk - 1 ½ cups shredded Cheddar cheese
- divided - 3 teaspoons lemon juice - ½ teaspoon mustard powder - salt and ground black pepper to taste - 15 ounces tuna packed in water
- drained and flaked - ¼ cup dry bread crumbs

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Cook fusilli in the boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. about 12 minutes. Meanwhile
5. melt butter in a saucepan over medium heat. Whisk in flour
6. stirring constantly for about 1 minute. Remove from heat and gradually pour in milk
7. whisking constantly the entire time to avoid lumps from forming. Return to heat and cook
8. stirring constantly
9. until slightly thickened
10. about 2 minutes. Stir in 1/2 of the Cheddar cheese. Add lemon juice
11. mustard powder
12. salt
13. and pepper and mix well. Drain fusilli and fold into the sauce. Mix in tuna. Pour mixture into an 8-inch casserole dish and sprinkle with breadcrumbs. Top with remaining Cheddar cheese. Bake in the preheated oven until cheese is melted and golden
14. about 30 minutes.