

Cheesy Tuna Bake

Serves: 4–6 Prep Time: 10 minutes Cook Time: 25–30 minutes (oven) or 1–2 hours (crock pot on low)

Ingredients

- 1 box Cheesy Tuna meal mix
- 1 can canned tuna (drained)
- 1 can sweet peas or mixed vegetables (drained)
- 1 can sliced potatoes (optional, for extra heartiness)
- 1 ½ cups water
- ½ tsp pepper

Instructions

1. Preheat oven to 375°F if baking.
(Skip this step if using a crock pot.)
2. Prepare the cheesy base:
In a large bowl, combine:
 - Cheesy Tuna meal mix
 - Drained canned tuna
 - Drained peas or mixed vegetables
 - Optional sliced potatoes
 - 1½ cups water
 - Pepper and optional herbs
3. Mix well until everything is coated and evenly distributed.
4. Transfer to baking dish or crock pot:
 - Spread mixture evenly in a greased dish or crock pot.
 - Cover with foil if baking.
5. Cook:
 - Oven: Bake for 25–30 minutes until bubbly and golden.
 - Crock Pot: Cook on low for 1–2 hours or high for 45–60 minutes.



Serving Suggestions

- Corn Muffin Companion: Serve with warm *Jiffy Corn Muffins* made with water.
- Crunchy Topper: Sprinkle crushed *corn flakes* over the bake before cooking for a crispy finish.
- Sweet Side: Offer *unsweetened applesauce* with a spoonful of *grape jelly* swirled in for dessert.