



Tuna Noodle Casserole

Prep/Cook Time: 30-40 minutes

SERVES 6

Ingredients:

- 1 (16 ounce) package uncooked pasta shells
- 2 (6 ounce) cans tuna, drained
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 1 (10.75 ounce) can condensed cream of celery soup
- 1 1/4 cups milk
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 teaspoon crushed garlic
- 4 slices processed American cheese
- 1 1/2 cups crushed potato chips

Steps:

1. Boil pasta in lightly salted water for 10 minutes; drain well. Return the pasta to the pot it was cooked in.
2. Preheat oven to 350 degrees F (175 degrees C). Spray a 2 1/2 quart casserole dish with cooking spray.
3. Mix tuna with cream of mushroom soup, cream of celery soup, milk, salt, black pepper, and garlic in a medium saucepan. Place pan over medium low heat, and heat through. Alternatively, place these ingredients in a microwave safe dish, and warm in the microwave.
4. Mix tuna mixture with pasta. Spread 1/2 of the noodles into the prepared dish. Arrange the cheese slices over the noodles, then spread the remaining noodle mixture over the cheese. Top with crushed potato chips.
5. Bake, uncovered, for 20 to 30 minutes; cook until the casserole is hot, and the chips begin to brown. Let cool for 10 minutes before serving.