

### **Tuna Casserole**

**Prep Time:** 5 mins **Cook Time:** 30 mins

# **Ingredients**

- 1.5 package (24 oz) Wide Egg Noodles (all size meal plans)
- 1 medium Yellow Onion
- 1 Cup Mushrooms
- 2 Cups Low Sodium Swiss Cheese
- 1 Cup Frozen Green Peas
- 2 x 5 oz Canned Tuna
- 2 x 10.5 oz Low Sodium Cream of Mushroom Soup
- 1 Cup Breadcrumbs or Panko Crumbs

#### **Makes 6 Servings**

# **Nutrition Information**

For 1 ½ cups and ½ cup extra noodles:

Protein: 28 gCalories: 487 kCalSodium: 102 mg

## **Instructions**

- 1. Finely chop the yellow onion and slice the mushrooms.
- 2. Grate the Swiss cheese.
- 3. Add the ingredients to a large bowl and set them aside.
- 4. Follow the instructions on the package of egg noodles.
- 5. Pour the saucepot content into the strainer and shake to remove the excess water.
- 6. Add the remaining ingredients and the pasta to the bowl except for the breadcrumbs.
- 7. With a spatula, stir the mixture well until thoroughly combined.
- 8. Transfer this to a casserole dish.
- 9. Cover the top with breadcrumbs and then pop it into the oven for 15-20 minutes.
- 10. Serve.