

Tuna Noodle Casserole

Classic tuna noodle casserole with egg noodles, creamy mushroom soup, tuna, and melted cheese. Easy comfort food recipe perfect for family dinners.

20 min

PREP

25 min

COOK

45 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 4 oz short noodle
- 1 cup milk
- 5 oz tuna fish
- 1 cup cheddar cheese
- 1 cup breadcrumb
- 1 cup pea

Instructions

- 1 Prepare for cooking**

Preheat oven to 350°F (175°C). Grease a 2-quart baking dish with butter or cooking spray.
- 2 Cook the noodles**

Bring a large pot of salted water to a rolling boil. Add 4 oz egg noodles and cook for 6-7 minutes until tender but still firm to the bite. Drain thoroughly and set aside.
- 3 Make the sauce**

In a large mixing bowl, whisk together 5 oz cream of mushroom soup and 1 cup milk until completely smooth with no lumps.
- 4 Add the drained noodles, 1 cup tuna (drained and flaked), and 1 cup frozen peas to the sauce mixture. Stir gently until everything is evenly coated and combined.**
- 5 Assemble the casserole**

Transfer the mixture to the prepared baking dish and spread into an even layer. Sprinkle 1 cup shredded cheese evenly over the top.

- 6 Cover tightly with aluminum foil and bake for 20 minutes until heated through and bubbling at the edges.
- 7 Remove foil and continue baking for 5-8 minutes until the cheese is melted and lightly golden on top.
- 8 Let stand for 5 minutes to allow the sauce to thicken slightly before serving.

Tips

Cook the egg noodles just until al dente, about 1-2 minutes less than package directions, since they'll continue cooking in the oven and you want to avoid mushy pasta.

Drain the canned tuna completely and gently press out excess liquid with paper towels to prevent a watery casserole that would dilute the flavors.

Use high-quality solid white albacore tuna for the best flavor and texture, as it holds together better and tastes less fishy than chunk light tuna.

Grate your own cheese rather than using pre-shredded for better melting and superior flavor, as pre-shredded cheese contains anti-caking agents that can affect texture.

Cover the casserole with foil during baking to prevent the top from over-browning, removing the foil only in the last 5-10 minutes to achieve a golden, crispy top.

Let the casserole rest for 5-10 minutes after baking to allow the sauce to thicken and make serving easier without losing the creamy consistency.

Add frozen peas directly to the mixture without thawing first, as they'll cook perfectly in the oven and maintain their bright color and texture.

Use a 9x13 inch baking dish for the proper depth and even cooking, as a dish that's too large will make the casserole spread too thin and dry out.