

Güveçte Ton Balıklı Erişte

Easy tuna noodle casserole baked in individual clay pots. Creamy, comforting dish with egg noodles, tuna, peas and cheese. Ready in 45 minutes!

20	25	45	4	Easy
HAZIRLIK DK	PIRME DK	TOPLAM DK	PORSİYON	ZORLUK

Güveçte Ton Balıklı Erişte

Malzemeler

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

Yapılış

- Prepare for cooking**

Preheat oven to 175°C (350°F). Grease 4 individual güveç pots or ramekins with butter and set aside.
- Bring a large pot of salted water to a rolling boil. Cook 4 oz egg noodles for 5-6 minutes until al dente (still slightly firm to bite), then drain completely.
- Make the base**

Whisk 1 cup milk and 5 oz mushroom soup together in a large bowl until smooth and no lumps remain.
- Drain the tuna completely and flake into bite-sized chunks. Add the drained noodles, flaked tuna, and 1 cup peas to the soup mixture.
- Season with salt and black pepper to taste, then fold gently to combine without breaking the noodles.
- Assemble and bake**

Divide the mixture evenly among the prepared güveç pots. Top each with 1 cup grated cheddar cheese, dividing evenly.
- Cover each pot tightly with foil and bake for 20 minutes until the mixture is heated through.
- Remove foil and bake for 5 more minutes until the tops are golden brown and the mixture bubbles around the edges.
- Let rest for 3-5 minutes to cool slightly before serving hot.

İpuçları

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 absorb moisture from the sauce.

Drain the canned tuna completely and press out excess oil or water with paper towels to prevent a watery casserole and ensure the tuna flavor isn't diluted.

Use high-quality canned tuna in oil rather than water for better flavor and texture - the oil adds richness while water-packed tuna can make the dish bland.

Grate your own cheddar cheese from a block rather than using pre-shredded cheese, which contains anti-caking agents that prevent smooth melting.

Let the casserole rest for 5-10 minutes after baking to allow the sauce to thicken slightly and make serving easier.

Cover the casserole with foil for the first 20 minutes of baking to prevent the top from browning too quickly, then remove foil for the final 5 minutes for golden color.

Choose individual güveç pots that are similar in size to ensure even cooking times across all portions.

Brush the güveç pots with butter or oil before adding the mixture to prevent sticking and make cleanup easier.