



Tuna Casserole

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 cups elbow macaroni
- 1 (6 oz.) can chunk light tuna in water, drained
- 1 can cream of chicken soup
- 1.5 cups shredded cheddar cheese
- 1 cup frozen petite green peas
- 2 cups cornflakes
- 1/2 stick butter, melted
- salt + pepper

Instructions

- 1.) Put on a pot of water to boil the macaroni, preheat oven to 350 degrees F, and spray a 9x13 baking dish with cooking spray.
- 2.) Once the macaroni is cooked (about 8 minutes) drain and combine it with the tuna, cream of chicken, frozen peas, and 1 cup of the shredded cheddar in a large mixing bowl. Season well with salt + pepper and stir until blended. Turn the mixture into the sprayed baking dish and top with the remaining 1/2 cup of cheddar.
- 3.) Crush the cornflakes in a medium bowl then pour in the melted butter. Stir until all flakes are coated in the butter then sprinkle atop the casserole mixture.
- 4.) Bake at 350 degrees F for 25-30 minutes or until bubbly.

Serve immediately and enjoy! Makes six to eight servings.