

Old-Fashioned Tuna Noodle Casserole: A Cozy Classic You'll Crave Again

Old-Fashioned Tuna Noodle Casserole: Creamy, Cheesy & Comforting



OVEN
375°F

TIME
25 min

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INGREDIENTS

- 12 oz Egg Noodles (or your preferred pasta)
- 2 Cans (5 oz each) Tuna in Water, drained and flaked
- 1 Can (10.5 oz) Cream of Mushroom or Cream of Celery Soup
- 1 Cup Milk
- 1 Cup Frozen Peas
- 1/2 Cup Grated Cheddar Cheese
- 1/4 Cup Parmesan Cheese
- 1/2 tsp Garlic Powder
- 1/2 tsp Onion Powder
- Salt & Pepper, to taste
- 1 Cup Crushed Buttery Crackers or breadcrumbs
- 2 Tbsp Melted Butter

Ingredient Notes:

Tuna: Use solid white albacore for meatier texture or chunk light for a softer blend.

Soup: Either mushroom or celery works-choose based on what you have or flavor preference.

Cheese: Mix it up with mozzarella or gouda for a twist.

Topping: Buttery crackers add crunch, but panko breadcrumbs or crushed potato chips also work!

How to Make Tuna Noodle Casserole:

1. Preheat Oven:
2. Cook the Pasta:

3. Mix the Base:

4. Assemble the Dish:

5. Make the Topping:

6. Bake:

7. Cool & Serve:

Tips for Success:

Undercook the noodles slightly-they'll finish softening in the oven.

Add a splash of hot sauce or Dijon mustard for extra zip.

Double the topping if you love extra crunch.

Make-Ahead & Storage:

Make-Ahead: Assemble, cover, and refrigerate for up to 24 hours before baking.

Freeze: Cover tightly and freeze for up to 2 months. Thaw overnight before baking.

Leftovers: Store in the fridge for 3-4 days. Reheat in the oven or microwave.

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DIRECTIONS

1. **Preheat Oven:** Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.
2. **Cook the Pasta:** Bring a large pot of salted water to a boil. Cook noodles according to package instructions, then drain and set aside.
3. **Mix the Base:** In a large bowl, whisk together cream soup, milk, garlic powder, onion powder, salt, and pepper. Stir in the tuna, frozen peas, cheddar cheese, and cooked noodles until fully combined.
4. **Assemble the Dish:** Pour the mixture into your greased baking dish. Spread evenly and top with grated Parmesan.
5. **Make the Topping:** In a small bowl, mix crushed crackers with melted butter. Sprinkle evenly over the casserole.
6. **Bake:** Bake for 20-25 minutes, or until the top is golden brown and the edges are bubbly.
7. **Cool & Serve:** Let the casserole rest for 5 minutes before serving. Pair with a green salad or steamed vegetables for a full meal.
8. **Tips for Success:** Undercook the noodles slightly-they'll finish softening in the oven.
9. **Add a splash of hot sauce or :** Dijon mustard for extra zip.
10. **Double the topping if you love extra crunch.**
11. **Make-Ahead & Storage:** Make-Ahead: Assemble, cover, and refrigerate for up to 24 hours before baking.
12. **Freeze:** Cover tightly and freeze for up to 2 months. Thaw overnight before baking.
13. **Leftovers:** Store in the fridge for 3-4 days. Reheat in the oven or microwave.

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19. Final Thoughts: Old-fashioned tuna noodle casserole is one of those meals that never goes out of style. It's simple, hearty, and hits all the right comfort notes. Whether you're feeding a crowd or just need something warm and satisfying, this casserole is here to deliver.
20. Tried it out? Tag @chefmaniac and share your own spin! And don't forget to subscribe for more comforting, crowd-pleasing recipes. ??

SWAPS & NOTES

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-tuna-noodle-casserole-a-cozy-classic-youll-crave-again/>