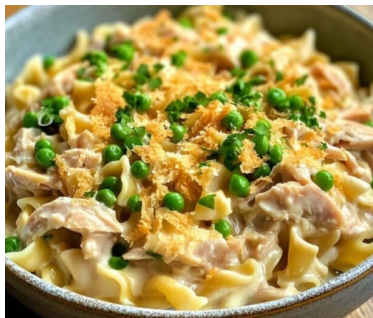


## Old-Fashioned Tuna Noodle Casserole - A Classic Comfort Food Favorite

Old-Fashioned Tuna Noodle Casserole - Creamy, Cheesy, and Comforting



**OVEN**  
**375°F**

**TIME**  
**25 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 12 oz egg noodles (or preferred pasta)
- 2 cans (5 oz each) tuna, drained and flaked
- 1 can (10.5 oz) cream of mushroom soup (or cream of celery)
- 1 cup milk
- 1 cup frozen peas
- $\frac{1}{2}$  cup grated cheddar cheese
- $\frac{1}{4}$  cup Parmesan cheese
- $\frac{1}{2}$  tsp garlic powder
- $\frac{1}{2}$  tsp onion powder
- Salt and pepper, to taste
- 1 cup crushed buttery crackers or breadcrumbs
- 2 tbsp melted butter

### DIRECTIONS

- 1.** Preheat the Oven: Set oven to 375°F (190°C) and grease a 9x13-inch baking dish.
- 2.** Cook the Noodles: Boil salted water in a large pot. Cook egg noodles until al dente. Drain and set aside.
- 3.** Prepare the Casserole Base: In a large mixing bowl, whisk together soup, milk, garlic powder, onion powder, salt, and pepper. Add tuna, frozen peas, cheddar cheese, and cooked noodles. Stir until evenly mixed.
- 4.** Assemble: Transfer the mixture into the prepared dish. Spread evenly and sprinkle Parmesan cheese over the top.
- 5.** Make the Topping: In a small bowl, combine crushed crackers or breadcrumbs with melted butter. Sprinkle this golden topping over the casserole.
- 6.** Bake: Bake for 20-25 minutes until hot and bubbly, with a golden topping.
- 7.** Cool & Serve: Let rest for a few minutes before serving. Pair with a simple green salad or steamed broccoli for a complete meal.

### TIPS FOR SUCCESS

Undercook the pasta slightly so it holds up in the oven.

Mix gently to avoid breaking up the noodles.

Make ahead and refrigerate-just bake an extra 10 minutes if cold.

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

Original recipe: <https://chefmaniac.com/old-fashioned-tuna-noodle-casserole-a-classic-comfort-food-favorite/>