

Easy Tuna Noodle Casserole: A Classic Comfort Food Recipe

There are a few key reasons why this recipe stands out and has become a staple in my kitchen:



OVEN
375°F

TIME
30 min

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INGREDIENTS

8 ounces egg noodles
1 can (10.5 ounces) condensed cream of mushroom soup
1/2 cup milk
1 cup frozen peas
2 cans (5 ounces each) tuna, drained
1 cup shredded cheddar cheese
Salt and pepper to taste
Optional toppings: crushed potato chips or breadcrumbs

DIRECTIONS

1. Follow these simple steps to make this easy tuna noodle casserole:
2. Preheat your oven to 375°F (190°C) and grease a 9x13 inch baking dish.
3. Cook the egg noodles according to package instructions and drain.
4. In a large mixing bowl, combine the cooked noodles, cream of mushroom soup, milk, frozen peas, drained tuna, and shredded cheese. Season with salt and pepper to taste.
5. Pour the mixture into the prepared baking dish and spread it evenly.
6. If desired, top with crushed potato chips or breadcrumbs for added crunch.
7. Bake for 20 minutes or until the cheese is melted and the casserole is heated through.
8. Let it cool for a few minutes before serving.
9. Pro tip: For a creamier casserole, you can add an extra can of condensed cream of mushroom soup or substitute it with cream of chicken soup.

TIPS FOR SUCCESS

Here are a few tips and variations to make this easy tuna noodle casserole even more delicious: Use different types of pasta: While egg noodles are traditional, you can use any type of pasta you have on hand, such as penne, rotini, or even macaroni.

Add more vegetables: This casserole is a great way to sneak in some extra veggies.

You can add diced carrots, bell peppers, or mushrooms to the mixture.

Make it spicy: If you like a little heat, add some red pepper flakes or hot sauce to the mixture.

