

# CHEESY TUNA NOODLE BAKE

**F EASY**

Last Modified: 09/27/2014

PREP: 5 Min  
COOK: 45 Min  
OVEN: 375

PASTA

**MAKES 6 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
4	5 Oz	Cans Chunk Light Tuna In Water	Drained
1	14 1/2 Oz	Can Peas	Drained
OR			
1	14 1/2 Oz	Can Green Beans	Drained
3/4	Cup	Whole Milk	
1/4	Cup	Buttermilk	
3	Tbsp	Unsalted Butter	
1 1/2	Cups	Panko Bread Crumbs (Kikkoman)	
2	10 1/2 Oz	Cans Condensed Cream Of Something-U-Like Soup	
1	8 Oz	Bag Wide Dried Egg Noodles	Cooked
3	Stalks	Green Onions (Greens & Whites)	Thin Sliced
2	Cups	Sharp Cheddar Cheese (Shredded)	Divided
1/2	Tsp	Garlic Powder	
1/2	Tsp	Dried Thyme	

## PREPARATION

<b>FACTOID</b>	This dish is cheap, easy, simple, quick & tasty (1 hour start to table).
<b>TOOLS</b>	1) Large Mixing Bowl 2) 9" x 13" Glass OR Ceramic Baking Dish 3) Colander 4) Small Stainless Steel Skillet
<b>PREP</b>	<b>DISH</b> 1) Thinly slice the Green Onions and set them aside. 2) Shred the Cheddar Cheese and divide into a 1/2 & 1 1/2 cup portions. 3) Preheat the oven to 375 degrees with a rack near the center.
<b>1</b>	Cook the Noodles according to package instructions, adding the drained peas in during the last 1 minute of boiling; drain in a colander and return them to the cooking pot, cover to keep warm and set them aside..
<b>2</b>	Meanwhile In a small skillet over medium heat, add in the Butter and cook until melted. Stir in the Panko Bread Crumbs until all are coated with the Melted Butter.
<b>3</b>	In a large mixing bowl, mix together the Undiluted Soup, Milk, Buttermilk, Thyme and Garlic Powder. Stir in the drained Tuna. Fold in 1 1/2 cups of the Shredded Cheese.
<b>4</b>	Transfer the mixture into the baking dish and shake to level the top. Bake for 25 minutes. Top with the Bread Crumbs. Continue baking for 15 to 20 minutes more or until the Cheese has melted and the sides are bubbling.
<b>5</b>	Remove the Casserole from the oven, sprinkle the top evenly with the remaining Shredded Cheese and Green Onions and allow it to set undisturbed for 10 minutes.
<b>SERVE</b>	Serve while hot.