

# MANGIA . . . I LOVE YOU

## Tuna Casserole

Source: Paul Miller, Sr.

*Vicki's note: What would a family cookbook be without this recipe from our childhood days! This was Dad's specialty when we were kids. Personally, I cannot eat this dish, but apparently I'm in a minority on that one. It is an easy weeknight meal when you have kids to feed.*

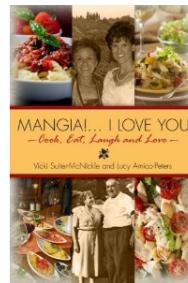
2 cups egg noodles, cooked  
1 8 ounce canned tuna,  
drained and rinsed  
2 tablespoons dried parsley  
1/2 cup peas, frozen  
1 12 oz. can cream of  
mushroom soup  
1 tablespoon breadcrumbs  
(or cracker crumbs)

Bring 6 quarts water to boil along with 1 tablespoon salt. Once boiling, cook egg noodles according to package directions.

While pasta is cooking, preheat oven to 400 degrees.

In a small bowl flake tuna with fork (not too finely). Set aside. Lightly grease an 8" x 8" baking dish. Arrange a layer of 1 cup noodles in dish. Add tuna over noodles; next, sprinkle parsley; then peas, ending with 1 cup noodles. Pour soup over this mixture; sprinkle top with crumbs. Bake in 400 degree oven for 20 to 30 minutes or until top is browned and casserole is heated through.

*Serving Ideas: You can also add shredded cheddar cheese to this dish if you'd like, just add before pouring soup over dish.*



Prep Time: 20 minutes

Start to Finish: 40 minutes

Servings: 4

*Cook, Eat, Laugh and Love*

BY: VICKI SUITER-MCNICKLE AND LUCY AMICO-PETERS