



THE J.M. SMUCKER Co

# Tuna Casserole

**Prep Time Cook Time Serves Difficulty**

20 mins 30 mins 6 N/A

## Ingredients

- 3 cups (750 mL) rotini noodles, uncooked
- 1/4 cup (50 mL) Canola or Vegetable Oil
- 1 cup (250 mL) celery, chopped
- 1 red pepper, chopped
- 1 clove garlic, finely minced
- 1 onion, chopped
- 1/4 cup (50 mL) **Robin Hood®** All Purpose Flour
- 1 tbsp (15 mL) Dijon mustard
- salt and pepper to taste
- 1 can (354 mL) **Carnation®** Fat Free, 2% or Regular Evaporated Milk

Evaporated Milk

- 1 can (12 oz) tuna in water
- 1 cup (250 mL) potato chips (optional)

## Directions

### Step 1:

Preheat oven to 375°F (190°C). Grease a 1 1/2 qt (2 L) casserole dish. Set aside.

### Step 2:

Cook noodles according to package directions. Drain and place noodles in large bowl.

### Step 3:

Heat oil in medium saucepan over high heat. Add next 4 vegetables and cook until tender, 5 minutes. Stir in flour, mustard, salt and pepper. Whisk in evaporated milk and cook, stirring until slightly thickened and bubbly, about 4 minutes.

### Step 4:

Blend sauce and tuna into cooked noodles and pour into prepared dish. Top with chips (optional). Bake in preheated oven 25-30 minutes or until heated through.

## Images

