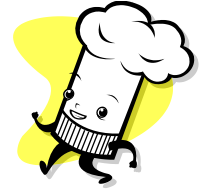


Tuna Casserole

A classic family dinner made entirely from the pantry. Oven access is recommended for this recipe. The donation list assumes standard size cans and items found at the grocery store. The recipe can be doubled to use the entirety of the donated ingredients, making an extra-large casserole or 2 smaller casseroles.



Ingredients:

- 1 can Canned Tuna
- 1 can Green Peas
- 2 cans Cream of Mushroom Condensed Soup
- 1 box French Fried Onions
- 1 box Ritz Crackers
- 1 bag Egg Noodles
- 1 box/bag Cookies

Directions:

- Preheat oven to 400 degrees.
- Cook 3 cups (1/2 bag) of egg noodles in boiling water until tender (~8 minutes). Strain off the water when the noodles are done.
- In a large mixing container, combine cooked noodles with ½ can of peas, 1 can of soup and one soup can of water, 1 cup of onions, and whole can of tuna. Mix well until homogenous.
- Spread mixture evenly in a 9 x 11 baking dish.
- Bake at 400 degrees for 18-20 minutes.
- Meanwhile crush and combine one sleeve of Ritz Crackers with 1/3 cup of French onions.
- When casserole is baked, remove from oven and cover with the topping. Return to the oven for an additional 5-7 minutes until topping is golden brown.
- Let cool for a few minutes, serve and enjoy!
- Cookies may be enjoyed for dessert!