

Cheesy Jalapeño Tuna Noodle Casserole

Casserole

1 lb. twisty pasta (we like rotini)
3 (11-oz.) cans cream of mushroom soup
3 (5-oz.) cans tuna (solid white or chunk)
8 oz. extra sharp cheddar cheese, shredded
1 1/2 cups whole milk
1 cup frozen peas
2 stalks celery, diced (about 1/4 cup)
1/4 cup jarred, diced jalapeños (or 1/4 cup fresh jalapeños), more or less to taste
2 tsp. Kosher salt + more for pasta water
1 tsp. freshly ground black pepper

Topping

1/2 bag jalapeño flavored kettle chips (or regular kettle chips if you don't like the heat)
1 1/2 cups (6-oz. bag) cheddar cheese, shredded

Preheat oven to 350.

Spray a large casserole dish with cooking spray or coat with butter.

Bring a large pot of heavily-salted water to a boil. Cook pasta until just under al dente (about 6 1/2 minutes at a hard boil). Drain and set aside.

Meanwhile, mix together the remaining casserole ingredients in a large bowl (cream of mushroom through pepper). Add in pasta and stir to combine.

Pour casserole mixture into prepared dish, crumble chips over top, then sprinkle with remaining cheese.

Bake, uncovered, for 50–55 minutes until casserole is bubbling and topping is golden brown. Remove from oven, cover with foil, and let rest for 20 minutes.



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