

Cheesy Tuna Noodle Casserole

Casserole

1 lb. rotini pasta (penne or elbow macaroni are fine, too)
3 (11-oz.) cans cream of mushroom soup
3 (5-oz.) cans tuna (solid white is our preference), drained
8 oz. (2 cups) mild cheddar cheese, shredded
1½ cups whole milk
1 cup frozen peas
2 tsp. Trader Joe's Onion Salt Mix (OR 1½ tsp. Kosher salt + 1 tsp. garlic powder + ½ tsp. dried, minced onion)
½ tsp. freshly ground black pepper

Topping

4 oz. kettle chips (usually ½ of a regular bag)
4 oz. (1 cup) mild cheddar cheese, shredded

Preheat oven to 350.

Spray a large casserole dish with cooking spray.

Bring a large pot of heavily-salted water to a boil. Cook pasta until al dente (about 8 minutes). Drain and set aside.

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

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

Bake, uncovered, for 45 minutes, until casserole is bubbling and topping is golden brown. Remove from oven, cover with foil, and let rest for 10 minutes.



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