

# ***Country Tuna Noodle Casserole***

- **Recipe Serves: 4**
- **Prep Time 15 min**
- **Cook Time 15 min**

## **Ingredients:**

- 1/4 cup butter or margarine
- 1 medium onion, chopped
- 2 cups 2% milk
- 2 Tbsp. cornstarch
- 4 Tbsp. grated Parmesan cheese, divided
- 1 Tbsp. sour cream or cream cheese
- 1 cup fresh or frozen peas
- 2 cans (5 oz. ea.) solid white albacore tuna in water, drained
- 6 ounces uncooked wide egg noodles, cooked and drained

## **Directions:**

1. Preheat oven to 375°.
2. Melt butter or margarine in large skillet over medium-high heat. Add onion and cook, stirring occasionally, until tender. Stir in milk and cornstarch. Stir sour cream or cream cheese. Bring to a boil, stirring constantly. Reduce heat to low and cook 1 minute or until sauce is thick and creamy.
3. Combine sauce with 2 tablespoons Parmesan cheese, peas, tuna and cooked noodles. Turn into 8 x 8-inch baking dish and sprinkle with remaining 2 tablespoons cheese. Bake 20 minutes or until heated through.