
New Tuna Casserole

Servings: 8

Preparation Time: 35 minutes

Start to Finish Time: 1 hour 30 minutes

1 package (16 ounce) uncooked ziti pasta
2 medium leeks, sliced
1 package (8 ounce) haricot verts (French green beans), cut into one-inch pieces
6 tablespoons butter, divided
2 packages (4 ounce ea) fresh gourmet mushroom blend
1/4 cup all-purpose flour
3 cups heavy cream
1 cup vegetable broth
8 ounces (two cups) sharp white cheddar cheese, shredded
6 tablespoons grated Parmesan cheese, divided
3/4 teaspoon Kosher salt
1/2 teaspoon freshly ground black pepper
1 can (12 ounce) solid white tuna in water, drained
2 tablespoons chopped fresh chives
1 tablespoon chopped fresh tarragon or flat-leaf parsley
1/4 cup potato chips, crushed
1/4 cup panko (Japanese breadcrumbs)
2 tablespoons butter, melted
sliced fresh chives (for garnish)

Preheat the oven to 350 degrees.

Cook the pasta according to package directions.

Remove and discard the root ends and dark green tops of the leeks. Cut in half lengthwise. Rinse thoroughly under cold running water to remove grit and sand. Thinly slice the leeks.

Meanwhile, cook the beans in boiling salted water, to cover, for 30 seconds to 1 minute or until crisp-tender. Drain. Plunge into ice water to stop the cooking process. Drain.

In a large skillet over medium-high heat, melt two tablespoons of butter. Add the leeks and cook for 2 minutes. Add the mushrooms and cook for 5 minutes or until lightly browned. Transfer the leek mixture to a small bowl. Wipe the skillet clean.

In a skillet over medium heat, melt the remaining four tablespoons of butter. Whisk in the flour and cook, whisking constantly, for 2 minutes. Gradually whisk in the cream and the broth. Bring the mixture to a boil, stirring often. Reduce the heat to medium-low. Gradually whisk in the cheddar cheese and four tablespoons of the Parmesan cheese until smooth. Stir in the salt and black pepper.

Stir the cream mixture into the pasta. Stir in the tuna, chives and tarragon, the green beans and the leek mixture. Transfer to a lightly greased 13 x 9-inch casserole dish.

In a small bowl, stir together the potato chips, panko and two tablespoons of butter. Stir in the remaining two tablespoons of Parmesan cheese. Mix well. Sprinkle over the pasta mixture.

Bake until bubbly, 35 to 40 minutes. Let stand for 5 minutes before serving. garnish with additional chives.

Seafood

Per Serving (excluding unknown items): 515 Calories; 49g Fat (83.6% calories from fat); 6g Protein; 16g Carbohydrate; 1g Dietary Fiber; 157mg Cholesterol; 648mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 9 1/2 Fat.