

# Tuna Casserole VI

*"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)*

## **Servings: 8**

*1/4 cup margarine  
1/2 cup onion, coarsely  
chopped  
1/3 cup green pepper,  
coarsely chopped  
1 teaspoon salt  
1/4 teaspoon pepper  
1 package (8 ounces)  
noodles  
1 can (10-3/4 ounce) cream  
of mushroom soup  
1 can (20 ounces)  
tomatoes, undrained  
1 Can (6-1/2 Ounces) white  
tuna  
1/4 teaspoon dried thyme  
leaves, crushed  
2/3 cup potato chips,  
crushed*

Preheat the oven to 350 degrees.

In a skillet, melt the margarine. Add the onion, green pepper, salt and pepper. Saute' until tender.

Cook the noodles as directed on the package. Drain.

In a two-quart greased casserole, layer in half of the noodles, onion mixture, soup, tomatoes and tuna. Repeat the layering. Sprinkle with thyme and top with crushed potato chips.

Bake for 45 minutes.

Per Serving (excluding unkncl items): 198 Calories; 14g Fat (61.4% calories from fat); 3g Protein; 17g Carbohydrate; 2 Dietary Fiber; 5mg Cholesterol; 581mg Sodium. Exchanges: Grain(Starch); 1/2 Vegetable Fat.