

---

# Tuna Noodle Casserole

*Diane Gradomski*

*St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010*

**1 package noodles, cooked and drained**

**1 can cream of celery soup**

**1 cup milk**

**1 large can tuna, drained**

**1 package frozen peas, thawed**

Preheat the oven to 350 degrees.

Place the cooked noodles in a 2-1/2 quart casserole. Pour the can of soup and the milk over the noodles. Blend together.

Sprinkle pieces of tuna over the noodles and add the peas. Mix well.

Cover the casserole. Bake in the oven until bubbly.

(NOTE: You may want to add more soup or milk for a creamier texture.)

## **Seafood**

---

*Per Serving (excluding unknown items): 685 Calories; 24g Fat (31.8% calories from fat); 58g Protein; 57g Carbohydrate; 5g Dietary Fiber; 149mg Cholesterol; 1224mg Sodium. Exchanges: 2 1/2 Grain(Starch); 5 1/2 Lean Meat; 1 1/2 Vegetable; 1 Non-Fat Milk; 2 1/2 Fat.*