

Seafood

Tuna-Noodle Casserole

Betty Crocker Best-Loved Casserole

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 50 minutes

2 cups (6 oz) fusilli pasta, uncooked
1 jar (16 oz) Alfredo pasta sauce
1/3 cup dry white wine or chicken broth
1 teaspoon Italian seasoning
1 teaspoon grated lemon peel
2 cans (5 oz) solid white albacore tuna in water, drained
1 box (9 oz) frozen sugar snap peas, thawed and drained
1 jar (4 1/2 oz) whole mushrooms, drained
1/2 cup plain bread crumbs
2 tablespoons butter, melted

Preheat oven to 375 degrees.

Spray a 2-quart casserole with cooking spray.

Cook and drain pasta as directed on package using minimum cook time.

In a large bowl, stir Alfredo sauce, wine, Italian seasoning, lemon peel, tuna, peas, mushrooms and pasta. Spoon into casserole.

In a small bowl, mix bread crumbs and butter; sprinkle over tuna mixture.

Bake, uncovered, for 25 to 30 minutes or until topping is golden brown.

Per Serving (excluding unknown items): 35 Calories; 4g Fat (97.4% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 10mg Cholesterol; 39mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 1 Fat.