

Amazing Tuna Casserole

Ingredients

1 (16-ounce) package Barilla egg noodles
2 tablespoons butter (I use Land O'Lakes)
2 tablespoons Gold Medal all-purpose flour
1 teaspoon Morton salt
1/4 teaspoon black pepper
3 cups TruMoo milk
2 cups Kraft shredded Swiss cheese, divided
3 (6-ounce) Chicken of the Sea cans tuna, drained, flaked
9" x 13" baking dish, coated with cooking spray (I use Pam)

Directions

First, cook the pasta, drain, and set aside. Melt the butter in a medium saucepan on low heat, add the flour, salt, and pepper, and stir that for about a minute. Then gradually stir in the milk, turn the heat up to medium-high, and allow everything to thicken. Remove that mixture from the heat, and stir in 1 1/2 cups of the cheese until it melts. Combine that cheese sauce and the tuna with the pasta, transfer to the baking dish, and top with the remaining cheese. Bake at 400 degrees F for 30-35 minutes—the first 20 minutes covered with foil, the remaining 10-15 minutes (until hot and bubbly) uncovered. Enjoy!