

TUNA NOODLE CASSEROLE

UTENSILS: 8" Saute Pan, Large Skillet, Large Mixing Bowl

INGREDIENTS:

1 large can (about 7 ounces) tuna, drained	1/8 tsp pepper
2 Cups Elbow Macaroni, uncooked	1 Cup milk
3 TBSP finely chopped onion	1/2 Cup frozen peas
2 TBSP finely chopped green bell pepper	1 Can cream of mushroom soup
2 TBSP all purpose flour	1 cup shredded Cheddar cheese
3/4 tsp salt or seasoned salt	Pepperidge Farms Bread Crumbs

COOKING INSTRUCTIONS:

Preheat LARGE SKILLET on MEDIUM heat. In 8" Saute Pan, saute onions and bell pepper clear and tender. Combine all ingredients except for Cheese in a large mixing bowl and pour into greased Skillet. Sprinkle Cheese over the top. Cover, whistle open, and cook until the whistle sounds. When the whistle sounds, close the whistle and turn the burner off. Allow to stand 15 minutes. Uncover and sprinkle bread crumbs as a topping. Serve and enjoy.

