



Tuna Casserole

Jean Trebek's Reliable Recipes | [insidewink.com](https://www.insidewink.com)

INGREDIENTS:

- 12 ounces egg noodles or large shell pasta (or your favorite pasta)
- 1/4 cup butter
- 1/4 cup flour
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1/2 teaspoon dried thyme
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 3 1/2 cups milk
- 1/2 cup freshly grated parmesan cheese
(optional – cheddar cheese)
- 1 cup Birdseye frozen peas
(optional – Birdseye frozen broccoli, cauliflower or peas and carrots)
- 2 cans tuna fish (5 ounces per can, drained and flaked)

For The Topping:

- 1/2 bread crumbs
- 2 1/2 tablespoons butter melted



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1 1/2 cups egg noodles

2 1/2 tablespoons butter melted

DIRECTIONS:

Pre-heat oven to 350 degrees.

Lightly grease a 10x8x2 inch baking dish.

In a small bowl, make the Topping by combining melted butter and bread crumbs and set aside.

In a large pot, boil salted water and cook the egg noodles till al dente and drain.

In a small pot of boiling water cook the peas till just tender...do not over cook.

In a medium pot, over low to medium heat, melt 1/4 cup butter, whisk in flour, basil, oregano, thyme, salt and pepper. Slowly add in the milk and whisk constantly until sauce thickens.

Remove from heat and add the parmesan cheese, stir to combine.

Fold in the drained noodles, peas and tuna.

Pour into the baking dish and sprinkle with topping.

Bake 18 minutes, let rest for 5 minutes and serve.