Albacore Tuna Casserole

Ingredients

- 8 oz pasta, whole-grain preferred
- 2 cans (6 oz) tuna, packed in water, drained
- 1 can (10 oz) cream of mushroom soup, low-fat, low-sodium preferred
- 1/2 cup milk, 1% or skim preferred
- 1 cup frozen, canned, or fresh peas

Directions

- 1. Preheat oven to 375° F.
- 2. Prepare pasta according to package directions.
- 3. Lightly coat an 8x8" baking dish in cooking spray. Add tuna, soup, milk, and peas to the pan. Mix well.
- 4. Bake, uncovered, until the casserole begins to bubble, about 20 minutes.
- 5. Remove casserole from oven and let stand for 5 minutes.

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This material was funded by USDA's Supplemental Nutrition Assistance Program -- SNAP.
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