**Tune Noodle Casserole**

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| **Ingredients:**  2 cans Campbell's Cream of Mushroom Condensed Soup (do NOT substitute other kinds of ready-made mushroom soup here... you need the condensed version) 1 bag of medium wide egg noodles 3 cans of tuna (undrained) 1 regular-size bag of frozen peas and carrots (NOT the family size) salt + pepper to taste | **Special Notes:**   Serves 6 - 8, or fewer with leftovers.  Place leftover cooled casserole in air tight containers in the refrigerator for up to 3 days.  Reheat leftovers in the microwave for best results.  If you use an oven-safe pot to boil the water in for the noodles, you can create this entire dish using the same pot and take it straight to the oven.  **Variations: (optional)**  Use frozen mixed vegetables instead of just peas and carrots.  Add a 1-2 cans of mushrooms to the mix to make it extra mushroom-y.  (Use the canned or jarred kind. They need to be pre-cooked and moist.) |

**Instructions:**  
  
1.  Prepare a large oven-proof pot with boiling water. While the water is heating up, preheat the oven to 375˚

2. Add the entire bag of egg noodles to the boiling water and cook until tender.  Drain but do NOT rinse.

3. Place the drained, still warm, cooked noodles back into the same large pot you just cooked them in.

4. Toss all of the FROZEN peas and carrots on top of the cooked noodles.  (You don't need to cook them!)  Sprinkle with salt and pepper.

5. Pour both cans of condensed cream of mushroom soup on top of the peas and carrots.

6. Add the 3 cans of undrained tuna.

7. Mix everything together.

8. Bake uncovered in the pre-heated oven for 30-40 minutes.

9. You'll know it's done when a few of the noodles on top are slightly crispy!

10. Enjoy!