

Betty's Tuna Noodle Casserole Deluxe



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In this video, Betty demonstrates how to make Tuna Noodle Casserole Deluxe. This is a nice change of pace after the holidays, and it is also a response to those of you who are looking for a dish that is quick, easy, and economical—plus really tasty!

Ingredients:

- 3 cups uncooked noodles
- 1 teaspoon salt
- (2) 5-oz. cans tuna packed in water, drained
- ½ cup mayonnaise
- 1 cup chopped celery
- 1/3 cup chopped onion
- ¼ cup chopped green pepper
- 2-oz. jar diced pimiento, undrained
- ½ teaspoon salt
- 10 ¾-oz. can condensed cream of celery soup
- ½ cup milk
- 1 cup shredded sharp cheddar cheese
- cooking oil spray

In a large pot, cook 3 cups noodles according to package instructions. (I used 1 teaspoon salt in preparing the noodles.) Drain noodles and return them to the pot where they were cooked. Combine cooked noodles, (2) 5-oz. cans tuna, ½ cup mayonnaise, 1 cup chopped celery, 1/3 cup chopped onion, ¼ cup chopped green pepper, ¼ cup diced canned pimiento, ½ teaspoon salt, a 10 ¾-oz. can of cream of celery soup, ½ cup milk, and 1 cup shredded sharp cheddar cheese. Stir well, until all ingredients are combined. (Note: If you like your vegetables very soft, you may sauté the celery, onion, and green pepper in 1 tablespoon of butter before adding them to the mixture.) Turn mixture into a 2-quart casserole that has been sprayed with cooking oil spray. Bake, uncovered, in a 425 degree (F) oven for 20 minutes. Serve immediately! I hope all of you had a wonderful Christmas day, and I hope you can use this recipe after your big holiday meal! Love, Bets ♥