



Tuna Noodle Casserole

Reprinted with permission of Alice Currah

BAH Note: I am a sucker for tuna noodle casserole. It is one of my most comforting guilty pleasures. There, I feel much better getting that out in the open.

- 6 oz dried curly egg noodles
- 1 medium onion, finely chopped
- 2 tablespoons butter
- 8 oz package sliced mushrooms
- 2 celery stalks, finely chopped
- 1 teaspoon salt
- 1 cup water
- 2 chicken bouillon cubes
- 1 cup whole milk
- 2 tablespoons cornstarch
- 8 oz package shredded medium Cheddar cheese, divided
- 3/4 cup frozen peas
- 2 (5-oz) cans solid white albacore tuna in water, drained
- 1/2 teaspoon pepper
- 1 cup potato chips, gently crushed into smaller pieces

Preheat oven to 375°F. Cook noodles in a large pot of salted boiling water according to package directions until al dente. Drain noodles and set aside.

Sauté onion in butter in a 12" heavy skillet over medium heat for five minutes. Add mushrooms, celery, and salt and cook for five minutes longer. Stir in water and bouillon cubes.

In a small bowl, whisk milk and cornstarch until completely dissolved. Add the milk mixture and 3/4 cup of cheese to the skillet and stir everything until well incorporated and sauce is nice and thick.

Add noodles, peas and tuna and gently fold them in. Season with pepper and additional salt to taste. Sprinkle remaining cheese and crushed potato chips evenly on top.

Bake for 25 minutes or until golden brown on top.