

Creole Tuna Casserole

3 TBSP. DEHYDRATED OR FRESH CHOPPED ONION
10.5 OZ. CREAM OF CELERY
1 1/2 CUP MILK
3 CUPS EGG NOODLES (COOKED AND DRAINED)
2 TSP. TONY CHACHERE'S CREOLE SEASONING
1 REGULAR CAN MIXED VEGETABLES (DRAINED)
1 REGULAR CAN TUNA (DO NOT DRAIN)
1 CUP SHREDDED CHEESE (your preference)
1 SLEEVE RITZ CRACKERS

Begin boiling the noodles while you mix the following in a bowl: onion, soup, milk, seasoning, vegetables, tuna (juice and all), and cheese. Mix well, then add the cooked and drained noodles and mix well. Transfer to a regular casserole dish, crush the Ritz in the sleeve or in your hands, and top the casserole with the crackers. Place in a preheated oven at 375 degrees and cook for 30 minutes. Check 20 minutes into the cooking time to make sure your crackers are not getting too brown. If they are, turn your oven down 25 degrees for the last 10 minutes. Serve hot and enjoy this one-pot dish!

"If you want a traditional tuna casserole you can omit the creole seasoning... but we sure love it!"

-Tammy