



Nutrition Facts

Serving Size **SERVING (1-#4 SPOODLE; 1 CUP)**

Amount Per Serving

Calories 269

% Daily Value

Total Fat 7.1g **11%**

Saturated Fat 2.5g **13%**

Cholesterol 47mg **16%**

Sodium 489mg **20%**

Total Carbohydrate 29.3g **10%**

Dietary Fiber 2.3g **9%**

Protein 21.1g **42%**

Vitamin A 14% Vitamin C 57%

Calcium 8% Iron 16%



TUNA NOODLE CASSEROLE MADE WITH CAMPBELL'S® HEALTHY REQUEST® CREAM OF MUSHROOM SOUP



Amount of dry egg noodles needed for 24 servings of this recipe:
1.25 lb. dry egg noodles = 3 lbs. cooked

Noodles may be prepared ahead of time and refrigerated until needed.

CCP: Reheat to 165°F and then hold for hot service at 140°F or higher until needed.

Total Time
75 MIN.

Serving & Size
SERVING (1-#4 SPOODLE; 1 CUP)

Difficulty
EASY


This comforting and reliable classic features Tuna, egg noodles, cream of mushroom soup and peas, topped with crunchy fried onion topping.

Yields
24

INGREDIENTS

WEIGHT

MEASURE

	Campbell's® Healthy Request® Condensed Cream of Mushroom Soup , 50 oz ea	1	cans
	reduced fat (2%) milk	2 333/1000	cups
	canned pimento, diced, drained	7 oz.	1/2 cups
	frozen green peas	23 oz.	4 1/2 cups
	black pepper, ground		1/2 tsp.
	tuna in water, 66.5 ounce, drained	1	cans
	cooked egg noodles	48 oz.	8 1/2 cups
	French fried onions	6 oz.	3 cups

INSTRUCTIONS

1. Preheat oven to 350°F.
 2. In a large bowl stir together Campbell's® Healthy Request® Cream of Mushroom soup, milk, pimientos, peas, and black pepper until smooth.
 3. Add tuna and noodles to soup mixture. Mix well to coat evenly.
 4. Transfer to a full-size hotel pan. Cover with foil. Bake in preheated oven for 45 minutes.
 5. Remove foil. Top with fried onions. Bake an additional 15 minutes.
- CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.

To Serve:

Using a #4 spoodle, portion 1 cup on serving dish. Serve immediately.