



Tuna Noodle Casserole

Ingredients:

Non stick spray 8 ounces whole grain elbow macaroni 10 ounces broccoli, frozen, chopped 5 ounces tuna in water, canned 1/4 cup cheddar cheese, low-fat, shredded 1 cup fat-free sour cream 1/4 cup fat-free mayonnaise 1 teaspoon mustard 1/4 teaspoon black pepper

Equipment:

Saucepan for macaroni 2 quart casserole dish Can opener Grater Mixing bowl Measuring cups Measuring spoons

Number of Servings: 4 Prep Time: 15 minutes Total Time: 45 minutes

Directions

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- 1. Preheat oven to 350°F. Spray a 2 quart casserole dish with non stick spray. Set aside.
- 2. Cook elbow pasta according to package directions. Drain and set aside.
- 3. While pasta is cooking, thaw broccoli. Place in casserole dish.
- 4. Open and drain tuna. Break up tuna with a fork and sprinkle on top of broccoli in casserole dish. Add macaroni to casserole dish.
- 5. Use a grater to grate cheese into small pieces. Set aside.
- 6. In a separate bowl, whisk together sour cream, mayonnaise, mustard, parsley, and pepper, pour over macaroni mixture.
- 7. Pour into a 2 quart casserole, top mixture with cheese.
- 8. Bake at 350°F until top is golden and bubbly, about 30 minutes.

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Nutrition Facts Serving Size: 1 1/2 cups Servings: 4			
Amount Per 8	erving		
Calories 32	1	Calories from Fat 18	
%Daily Value*			
Total Fat 2g)		3%
Saturated	Fat 1g		3%
Cholestero	l 19mg		6%
Sodium 433	3mg		18%
Total Carbo	hydrate	56g	19%
Dietary Fil	ber 7g		28%
Protein 25g			51%
Vitamin A	47%	Vitamin C	67%
Iron	18%	Calcium	18%
"Percent Daily Values are based on a 2,000 calorie diet.			