

TUNA CASSEROLE FOR A CROWD

SERVES 50, READY IN 90 MINUTES

PREHEAT OVEN TO 350°F

Ingredients:

6 cups grated cheddar (you decide how mild or sharp you like)
6 cups sliced celery
4 cups chopped onion
1 cup butter
3 cups milk
6 cans condensed cream of mushroom soup
48 oz noodles, cooked and drained
3 cups mayonnaise (or a mixture with sour cream and or plain Greek yogurt to total 3 cups)
10 cans (6.5 oz size) tuna - drained
2 cups sliced almonds and/or crushed potato chips for topping
1 ½ cups chopped pimento or roasted red bell pepper, drained and chopped (optional)
24 oz. frozen green beans or peas – thawed, cooked and drained (optional)

Directions:

Cook celery and onions in butter 5 minutes (until onion is almost clear). Blend in soup with milk and cheese, heat until cheese melts.

Combine noodles, tuna and pimientos with mayonnaise, then pour over other mixture. Put in 4 pans, 9x13. Sprinkle with topping. Bake, uncovered, for 35 – 45 minutes, until heated through.

NOTES: For ease of clean up I recommend using disposable aluminum pans for the baking but be sure to use a baking sheet for support.

To change the scale of this recipe go to www.cdktichen.com/recipes

I have changed some of the ingredients to suit my taste.