

Tuna Italian

INGREDIENTS:

- 1/2 cup chopped onion
- 1 can cream of mushroom soup
- 1 can (6 oz or 2/3 cup) evaporated milk
- 1/3 cup grated parmesan cheese
- 1 3oz can sliced mushrooms
- 1/2 cup sliced black olives
- 2 Tbs parsley
- 2 tsp Lemon juice
- 6 oz (3 cups, cooked) of cooked egg noodles, drained
- 1 small can of tuna

PREPARATION:

Cook onion in skillet until tender but not brown. Add soup, milk, and cheese, heat and stir. Break tuna into chunks, add with remaining ingredients. Pour into 2 quart greased casserole, sprinkle with extra parmesan cheese. Garnish with a few sliced olives and parsley if desired. Bake 30 minutes at 350° or until heated through.

Source: Better Homes and Garden Casserole Cookbook