

Grown Up Tuna Casserole

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This recipe definitely beats the old 50s casserole. It has big manicotti noodles filled with tender tuna meat. The addition of corn kernels adds a sweet burst of flavor throughout this dish. Serves 4.

Ingredients:

1 package manicotti noodles
1 small jar alfredo sauce, about 2 cups
2 tablespoons butter
1/2 cup chopped red onion
1 clove garlic, minced
2 cans tuna
1/2 cup corn kernels
salt and pepper, to taste
2 cups shredded parmesan cheese

Directions:

1. Bring a large pot of water to a boil. Add plenty of salt and cook the manicotti noodles until tender. Follow the package instructions.
2. In a small saucepan melt the butter over medium low heat. Add the onions and garlic and cook until fragrant, about 5 minutes.
3. Add about 1 cup of the alfredo sauce, the tuna, and the corn. Season with salt and pepper to taste.
4. Let cool until cool enough to handle.
5. Stuff the tuna mixture into the noodles. Layer these into a baking dish.
6. Pour the rest of the alfredo sauce on top and then the parmesan cheese.
7. Bake at 350F until hot and browned on top.

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