

TUNA CASSEROLE

Yield: 4 Servings | Serving Size: 1 cup

Cost/Serving: \$0.74

Ingredients:

Nonstick cooking spray

1 (6-ounce) can of tuna

2 cups cooked whole wheat noodles

1 cup frozen peas

1 cup whole wheat breadcrumbs

White Sauce

2 teaspoons butter

2 teaspoons flour

1/4 teaspoon salt

1/8 teaspoon pepper

1 1/4 cups low-fat or nonfat milk

Directions:

- 1) Preheat oven to 350°F. Spray an oven-proof casserole dish with nonstick cooking spray.
- 2) Drain tuna (allow to be chunky). Arrange in bottom of casserole dish.
- 3) Add peas and cooked noodles.
- 4) Make white sauce: Cook over medium heat, stirring constantly, until mixture is smooth and bubbly. Remove from heat. Gradually stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute.
- 5) Pour white sauce over the top of the peas and noodles. Do not stir.
- 6) Bake for 20-25 minutes. Serve hot.

Recipe courtesy of University of Wyoming Extension.

Nutrition Facts

4 servings per container

Serving size 1 cup (241g)

Amount per serving

290

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•	% Daily Value
Total Fat 4.5g	6%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 230mg	10%
Total Carbohydrate 42g	15%
Dietary Fiber 4g	14%
Total Sugars 7g	
Includes 0g Added Sug	ars 0%

Protein 22g

Vitamin D 0mcg	0%
Calcium 118mg	10%
Iron 3mg	15%
Potassium 319mg	6%

^{*}The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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