

Tuna and Mushroom Casserole

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Ingredients:

12 oz of solid white tuna, water packed.

10 oz of sliced mushrooms.

8 oz of Notta pasta fettuccine.

3 oz of cream cheese.

1 medium onion, diced.

2 cups of whole milk.

2 cups shredded cheddar cheese.

2 tablespoons of butter.

1 tablespoon of cornstarch.

1 teaspoon of salt.

½ teaspoon of pepper.

Directions:

Preheat your oven to 400°F (205°C).

Put a large saucepan of salted water on the boil (for cooking the pasta).

Oil a suitably sized casserole dish.

Melt the butter in a large skillet over medium-to-high heat.

Add the diced onion to the skillet and saute for 3 minutes.

Add the sliced mushrooms, salt and pepper. Saute until the mushrooms are lightly caramelized and soft, stirring a few times.

Drain the water from the tuna into a small bowl and whisk the cornstarch into the water until smooth. Set aside.

Stir the cream cheese into the skillet and cook until it has melted into the mushrooms.

Add the milk and tuna water. While stirring frequently, bring just to a boil, then remove from heat.

Mix in the tuna, separating into bite-sized flakes.

Boil the pasta until al dente.

Drain the pasta, and toss with sauce.

Pour into a casserole dish and bake for 10 minutes.

Top with shredded cheddar cheese, then and bake for another 10 minutes.

Serve.