

**Ingredients**

- 2 cans white albacore tuna
- 1 cup chopped dill pickles
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoon Lawry's seasoning
- $\frac{1}{4}$  teaspoon dried basil
- $\frac{1}{4}$  teaspoon black pepper
- 1 cup cottage cheese
- $\frac{1}{2}$  cup sour cream
- $\frac{1}{4}$  cup mayonnaise
- 2 teaspoons yellow mustard
- 1 box medium shells, penne, or other fun shapes

**Directions**

1. Boil the pasta until it's just slightly over-cooked. Drain, rinse, and cool.
2. Mix the salt, Lawry's, basil, pepper, cottage cheese, sour cream, mayonnaise, and mustard in a large bowl.
3. Put the cooled pasta into the wet ingredients and mix well.
4. Add the remaining ingredients and combine.
5. Now, this is up to you, but most people might put this in the fridge for a few hours to chill, but not Caitlyn. She prefers it slightly warm and much more wet.