

March 1999

RECIPE

Tuna Twist Casserole

8 oz. uncooked corkscrew pasta
2 Tbsp. margarine or butter
2 cups (8 oz.) frozen mixed vegetables, thawed
1 large clove garlic, minced
1 can (10 3/4 oz.) condensed cream of mushroom soup
1 cup milk
1 1/2 cups (6 oz.) shredded mozzarella cheese
1/8 tsp. pepper
1 can (12 oz.) Chicken of the Sea Chunk Light or Solid White Tuna, drained

Cook pasta according to package directions; drain. In a large saucepan or skillet, sauté vegetables and garlic in melted margarine or butter until vegetables are crisp and tender. Stir in soup, milk, cheese and pepper and cook over medium heat, stirring frequently, until cheese is melted. Stir in pasta and tuna. Cook until heated through. Makes 4 to 6 servings.

TIP: For a heartier cheese flavor, use sharp cheddar instead of mozzarella cheese.

Makes about 6 cups (1.5L) or 4 servings.

PREP TIME: 10 minutes
COOK TIME: 15 to 20 minutes

Can use 1 tsp. garlic powder instead of 1 large clove of garlic.

Tuna Twist Casserole

Try this easy casserole recipe that puts a fun, new twist on the classic family favorite.

HOW DO
YOU PUT A

TWIST ON TUNA?

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with
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Chicken of the Sea

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