



Tuna Casserole with Potato Chips



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Introduction

Tuna casserole is a classic comfort food that has been a staple in many households for generations. This version adds a delightful crunch with the inclusion of potato chips, making it a unique twist on a beloved dish. It's simple to prepare and is perfect for family dinners or potlucks, combining the savory flavors of tuna, creamy sauce, and crispy chips.

Detailed Ingredients with measures

Tuna: 2 cans (approximately 10 oz each, drained)

Egg noodles: 2 cups (uncooked)

Cream of mushroom soup: 1 can (10.5 oz)

Frozen peas: 1 cup

Milk: 1/2 cup

Shredded cheddar cheese: 1 cup

Potato chips: 2 cups (crushed)

Salt: to taste

Pepper: to taste

Garlic powder: 1 teaspoon

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook time: 30 minutes

Total time: 45 minutes

Yield: Serves 6-8 people

Enjoy this deliciously easy tuna casserole that combines the heartiness of traditional fare with the fun crunch of potato chips for a remarkable meal that everyone will love.



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Detailed Directions and Instructions

Preheat the Oven

Begin by preheating your oven to 350 degrees Fahrenheit (175 degrees Celsius).

Prepare Baking Dish

Grease a 9×13 inch baking dish with cooking spray or butter to prevent sticking.

Mix Canned Ingredients

In a large bowl, combine two cans of tuna (drained), one can of cream of mushroom soup, and one cup of frozen peas. Stir until the ingredients are evenly mixed.

Add Pasta

Incorporate two cups of cooked egg noodles into the mixture. Stir gently to combine all ingredients thoroughly.

Season the Mixture

Add salt and pepper to taste. You can also include garlic powder or onion powder if desired for additional flavor.

See also [Peanut Butter Jelly Biscuit Bake](#)

Transfer to Baking Dish

Pour the tuna mixture into the prepared baking dish, spreading it out evenly.

Add Cheese

Sprinkle one cup of shredded cheese over the top of the tuna mixture.

Add Potato Chips

Evenly distribute one bag of crushed potato chips on top of the cheese layer, ensuring complete coverage.

Bake the Casserole

Place the baking dish into the preheated oven and bake for 25 to 30 minutes, or until the casserole is heated through and the top is golden brown.

Let it Cool

Remove the casserole from the oven and allow it to cool for a few minutes before serving.

Notes

Cheese Options

You can use various types of cheese such as cheddar, mozzarella, or a blend according to your preference.

Vegetable Variations

Feel free to add other vegetables like mushrooms, corn, or bell peppers to enhance the casserole.

Storage Instructions

Store leftover casserole in an airtight container in the refrigerator for up to 3 days.

Reheating Tips

To reheat, warm in the oven at 350 degrees Fahrenheit until heated through or microwave individual portions as needed.



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Cook techniques

Using Canned Tuna

Canned tuna is a convenient ingredient that requires no cooking. It is important to drain the tuna well to avoid excess moisture in the casserole.

Cooking Pasta

Cook the pasta according to the package instructions until it is al dente. This ensures that it retains its shape and texture when baked in the casserole.

Combining Ingredients

Mix the cooked pasta, canned tuna, and other ingredients in a large bowl. It's important to ensure even distribution of the tuna and sauce throughout the pasta for consistent flavor.

See also [Parmesan Crusted Chicken with Creamy Garlic Sauce](#)

Topping with Potato Chips

Using potato chips as a topping adds a crunchy texture. Crush the chips lightly before sprinkling them over the casserole to ensure an even layer.

Baking

Bake the casserole in a preheated oven, allowing the flavors to meld and the top to become golden. Baking also ensures that the dish is heated throughout.

FAQ

Can I use fresh tuna instead of canned?

Yes, you can use cooked fresh tuna, but you'll need to adjust the cooking time accordingly.

Can I substitute the pasta?

Yes, you can substitute the pasta with gluten-free pasta, or other types as per dietary preferences.

How do I store leftovers?

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

Can I make this casserole ahead of time?

Yes, you can prepare the casserole in advance and bake it when you are ready to serve.

What other toppings can I use instead of potato chips?

You can use breadcrumbs, crushed crackers, or even cheese for a different topping option.



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Conclusion

Tuna casserole with potato chips offers a delightful blend of flavors and textures, combining the creaminess of tuna with the crunchy, salty goodness of potato chips. This easy-to-make dish is perfect for a comforting family meal or a potluck gathering. With its simple preparation and satisfying taste, it's a classic recipe that can be enjoyed by both kids and adults alike.

More recipes suggestions and combination

Classic Chicken Noodle Casserole

A comforting dish featuring tender chicken, egg noodles, and a creamy sauce, topped with crispy breadcrumbs for added crunch.

Vegetable and Cheese Casserole

Packed with seasonal vegetables and a cheesy sauce, this casserole is a great vegetarian option that everyone will love.

See also Chocolate Mousse

Ham and Potato Casserole

Layers of sliced ham and potatoes paired with a creamy sauce and cheese, baked to perfection for a hearty meal.

Beef and Mushroom Casserole

Rich and savory, this casserole combines ground beef, mushrooms, and a thick sauce, all topped with mashed potatoes or biscuit dough.

Cheesy Broccoli Rice Casserole

A delicious side dish featuring tender broccoli and rice smothered in a creamy cheese sauce, great for any dinner table.

Mexican Quinoa Casserole

A healthy and flavorful dish made with quinoa, black beans, corn, and spices, topped with cheese for a delightful twist on traditional casseroles.



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