

Tuna Noodle Casserole

Ingredients

- 8 oz uncooked linguine
- 1 cup frozen broccoli florets
- 1 package (1.8 oz) leek soup mix
- 1 1/2 cups milk
- Dash pepper
- 1 can (5 oz) albacore tuna, drained
- 2 tablespoons chopped drained roasted red bell peppers (from 7-oz jar)
- 1 tablespoon butter or margarine, melted
- 1/4 cup Progresso™ plain bread crumbs



Steps

1. Heat oven to 350°F. Spray 8-inch square (2-quart) glass baking dish with cooking spray. Cook and drain linguine as directed on package, adding broccoli for last 2 minutes of cook time.
2. Meanwhile, in 1-quart saucepan, mix soup mix and milk. Heat to boiling over medium heat, stirring constantly. Stir in pepper.
3. Add linguine, broccoli, tuna and roasted peppers to soup mixture; stir gently to mix well. Spoon into baking dish. In small bowl, mix butter and bread crumbs; sprinkle over linguine mixture.
4. Bake uncovered 20 to 25 minutes or until top is golden brown.