

GOURMET TUNA NOODLE CASSEROLE



Savory and delicious, with garlic, white wine, and Gouda cheese. Not your momma's Tuna Casserole.



Ingredients:

- 1 or 2 cans of tuna, drained, or 3 cups shredded chicken or turkey
- 2 Tbsp. Olive Oil
- 2 Tbsp. Butter
- 1 Medium onion
- 3 cloves minced garlic
- 6 oz - 8 oz mini Bella mushrooms, sliced
- 4 oz Cream cheese, softened
- ½ Cup Sour cream
- 1 can Cream of Mushroom soup
- ¾ Cup Milk
- ½ cup Linganore Terrapin wine
- 2 Tbsp Worcestershire Sauce
- 8 oz pasta, cooked (we used egg noodles)
- 8 oz Shredded Gouda cheese
- 1 Cup Panko breadcrumbs

Instructions:

1. Preheat oven to 375 and cook pasta according to package instructions.
2. While pasta is cooking, heat oil and butter in a sauté pan, add in onion, garlic, and sauté until translucent. Add sliced mushrooms and sauté until tender.
3. In a large bowl, mix tuna, cream cheese, sour cream, Cream of Mushroom soup, milk, Linganore Terrapin wine, and Worcestershire sauce.
4. Once combined well, add ingredients from sauté pan and cooked pasta. Stir until well mixed.
5. Pour into a greased dish and sprinkle cheese on top, then breadcrumbs over the cheese. Bake uncovered for 20 to 25 minutes. Enjoy!