



Macaroni And Tuna Casserole Recipe

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| Preparation Time | 15 |
| Cooking Time | 20 |
| Serving Size | 4 |

Ingredients:

- 1 Tbsp butter
- 2 Tbsp garlic, crushed
- 1/4 cup onion, sliced
- 1 can tuna chunks in oil (184g), drained
- 1/2 cup button mushroom, canned, sliced
- 1/4 cup bell pepper, red, diced
- 1 pouch DEL MONTE Italian Style Spaghetti Sauce (250g)
- 1 pack DEL MONTE Elbow Macaroni (200g), cooked
- 1/2 cup cheese spread

Preparation:

1. Sauté garlic and onions in butter for 2 minutes. Add tuna, mushrooms, and bell peppers. Sauté for another 3 minutes.
2. Add DEL MONTE Italian Style Spaghetti Sauce. Allow to simmer. Remove from flame and divide sauce into half.
3. Combine DEL MONTE Elbow Macaroni, half of cheese spread, and half of sauce. Pour into serving platter. Top with remaining sauce.
4. Sprinkle with remaining cheese spread. Serve.

Chef's Tip

For a boost of tuna flavor use the oil from the tuna together with the butter to sauté. The oil is packed with tuna flavor and aroma.

Lusog Notes

This Macaroni and Tuna Casserole dish provides calcium which helps maintain healthy bones and teeth and vitamin A for normal vision and healthy skin.

Cooking Tools

- Colander