

Creamy Cheddar Tuna Casserole

From the kitchen @ HammersNHugs.com



Ingredients:

24 oz Penne Rigate Pasta

1/4 c butter

1/4 c flour

4 c milk

1 t salt

2 t honey mustard

4 c shredded sharp cheddar cheese

24 oz tuna

2 T apple cider vinegar

2 T sugar

2/3 c mayonnaise

2 large carrots, chopped

1 small onion, chopped

Directions:

Cook the pasta according to directions. Drain and set aside. Mix tuna, apple cider vinegar, sugar, and mayo. Add to the cooked pasta and mix. In a medium saucepan over medium heat, melt the butter. Add flour and cook for 1 minute stirring constantly. Add the carrots, onion, milk, salt, and honey mustard. Cook until mixture boils and thickens, stirring constantly. Stir in 3 c cheddar cheese until melted. Pour into the pasta/tuna mixture and stir. Pour into greased 9x13 baking dish and sprinkle the remaining 1 c cheddar cheese on top. Bake 350F for 30-35 minutes or until cheese is browned and bubbling on top.

To Freeze:

Freeze unbaked in the 9x13 baking dish. Thaw overnight and bake according to directions. Can be deep frozen for 3 months.