



**Nutrition Facts**

Serving Size **SERVING (1-#4 SPOODLE; 1 CUP)**

**Amount Per Serving**

**Calories 278**

**% Daily Value**

**Total Fat 9g 14%**

**Saturated Fat 2.7g 14%**

**Cholesterol 47mg 16%**

**Sodium 680mg 28%**

**Total Carbohydrate 28.4g 9%**

**Dietary Fiber 2.3g 9%**

**Protein 20.7g 41%**

Vitamin A 14% Vitamin C 57%

Calcium 5% Iron 16%





Amount of dry egg noodles needed for 24 servings of this recipe:  
1.25 lb. dry egg noodles = 3 lbs. cooked

Noodles may be prepared ahead of time and refrigerated until needed.

CCP: Reheat to 165°F and then hold for hot service at 140°F or higher until needed.

<b>Total Time</b> <b>75 MIN.</b>	<b>Serving &amp; Size</b> <b>SERVING (1-#4 SPOODLE; 1 CUP)</b>
<b>Difficulty</b> <b>EASY</b>	This comforting and reliable classic features Tuna, egg noodles, cream of mushroom soup and peas, topped with crunchy fried onion topping.
<b>Yields</b> <b>24</b>	

**INGREDIENTS** **WEIGHT** **MEASURE**

	<b>Campbell's® Condensed Cream of Mushroom Soup</b> , 50 oz can	1	cans
	reduced fat (2%) milk	2 3/33	1000 cups
	canned pimento, diced, drained	7 oz.	1/2 cups
	frozen green peas	23 oz.	4 1/2 cups
	black pepper, ground		1/2 tsp.
	tuna in water, 66.5 ounce, drained	1	cans
	cooked egg noodles	48 oz.	8 1/2 cups
	French fried onions	6 oz.	3 cups

**INSTRUCTIONS**

1. Preheat oven to 350°F.
  2. In a large bowl stir together Campbell's® Cream of Mushroom soup, milk, pimientos, peas, and black pepper until smooth.
  3. Add tuna and noodles to soup mixture. Mix well to coat evenly.
  4. Transfer to a full-size hotel pan. Cover with foil. Bake in preheated oven for 45 minutes.
  5. Remove foil. Top with fried onions. Bake an additional 15 minutes.
- CCP: Heat to a minimum internal temperature of 165°F for 1 minute.  
CCP: Hold for hot service at 140°F or higher until needed.
- To Serve:  
Using a #4 spoodle, portion 1 cup on serving dish. Serve immediately.