



**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** 46mg **15%**

**Sodium** 679mg **28%**

**Total Carbohydrate** 28.3g **9%**

**Dietary Fiber** 2.2g **9%**

**Protein** 20.6g **41%**

Vitamin A % Vitamin C 57%

Calcium 5% Iron 16%



**TIP**



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.

Total Time  
**75 MIN.**

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

Difficulty  
**EASY**

This comforting and reliable classic features Tuna, egg noodles, cream of mushroom soup and peas, topped with crunchy fried onion topping.

Yields  
**24**

**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.