

## Tuna Noodle Casserole

- 1 pound egg noodles
- 1 can tuna
- 1/2 C mayonnaise
- 1 C celery
- 1/4 t celery salt
- 1/4 C diced green pepper
- 1/2 C milk
- 1 C shredded sharp cheese
- 1 can cream of celery soup

1. Cook noodles and celery, add pepper just before noodles are done, drain.
2. Add the rest of the ingredients, stirring of each one.
3. Bake at 425° for 20 minutes. (optional)

Pressure Cooker instructions:

1. Add noodles, tuna, celery, pepper, and 4 cups of water to pressure cooker. Cook at high pressure for half the cook time on the bag, usually 3-4 minutes. Quick release.
2. Stir in mayonnaise, celery soup, and cheese. Usually there's enough moisture from the water that milk isn't needed.
3. You may want to add extra seasoning. I usually do.

Note: I rarely ever bake this. It does change the taste, and is good both ways, but usually I want to eat it soonest! Also, I love it with lots of peas covering the top. And, I do mean a LOT of peas! ;-)