

TUNA TETRAZZINI

6 ounces spaghetti
1 10½-ounce can condensed cream of mushroom soup
2 tablespoons butter
1 small onion, diced
¼ pound mushrooms, sliced
¼ cup diced pimento
¼ cup diced green pepper
2 tablespoons capers, drained
¼ cup dry sherry
1¾ cups grated cheddar cheese, divided
2 cans (7-ounces each) solid-pack albacore tuna

salt & pepper to taste

1. Preheat oven to 375 degrees.
2. Grease 2-quart casserole.
3. Break spaghetti in pieces and cook according to package directions; drain.
4. While spaghetti is cooking, melt butter in medium frying pan, add onions and green peppers and saute over medium heat until soft, about 3 minutes.
5. Add mushrooms to pan and saute until they release their juices, about another 3 minutes; continue cooking until most of juices have evaporated.
6. In prepared casserole, mix together condensed soup, onion/green pepper/mushroom mixture, pimentos, capers, sherry, and 1¼ cups cheese (note: be sure to reserve ½ cup of cheese).
7. Break tuna into chunks and mix into sauce in casserole.
8. Add cooked spaghetti to casserole and mix carefully.
9. Sprinkle remaining ½ cup of cheese over top of casserole.
10. Bake 45 – 60 minutes, until bubbly and browned on top.