

# *mactuna casserole*

recipe: movita beaucoup, inspired by many

Yields one 2 quart baking dish.

- 2 cups uncooked macaroni
- 3 tablespoons butter
- 1/2 cup finely diced onion
- 1/2 cup finely diced celery
- 1 clove garlic, minced
- 3 tablespoons all-purpose flour
- 1/2 teaspoon Worcestershire sauce
- 1 3/4 cups milk
- 1 1/2 cups shredded cheddar cheese
- 1 cup sour cream
- 1/4 teaspoon ground black pepper
- 2 cans (170 grams each) flaked tuna packed in water, drained

Topping:

- 1/2 cup breadcrumbs (optional)
- bacon, crisped and diced (optional)
- butter (optional)

Cook macaroni to al dente and drain. Set aside.

Preheat oven to 350°F (180°C).

Melt butter in a large saucepan or Dutch oven over medium heat, and saute onion and celery until tender, about three minutes. Add garlic and cook for an additional minute. Whisk in the flour and Worcestershire sauce. Keep the mixture moving over the heat for a minute. Gradually whisk in milk, making sure no lumps remain. Cook over medium heat, stirring frequently, until the mixture thickens and just begins to boil.

Remove from heat.

*for more from [movita](http://movitabeaucraft.wordpress.com) visit: [movitabeaucraft.wordpress.com](http://movitabeaucraft.wordpress.com)*

Whisk in the cheddar cheese, sour cream and pepper. Stir in the tuna. Stir in the macaroni. Turn into a 2 quart casserole dish. (You could also divide the casserole into ramekins, and then reduce your baking time by about half.)

Top with bread crumbs, bacon bits and/or dabs of butter. Bake uncovered at 350°F degrees for 20-25 minutes.

note: you can make this the casserole ahead of time - make up until the baking stage and then refrigerate - you will need to increase your cooking time by about 10 minutes as it will be cold.