

Tuna Noodle Casserole - Redux

Ingredients:

5 ½ tbl. butter, divided
1 cup sliced shiitake mushrooms
1 cup sliced button mushrooms
1 small yellow onion, diced
1 shallot, diced
1 celery stalk, diced
½ tbl. fresh rosemary, minced
1 tbl. fresh thyme, minced
1 tbl. minced chives
¼ cup dry sherry
¼ cup flour
1 cup whole milk
½ cup chicken stock
1 tsp. lemon zest
2 cans oil packed tuna, drained
8 oz. egg noodles, cooked until al dente and drained
salt and pepper to taste
1 clove garlic, minced
½ cup panko

Directions:

Preheat your oven to 350°. In a large sauté pan, heat 1 Tbs. of butter over medium-high until foaming. Stir in mushrooms and cook until mushrooms have given off all of their liquid and cooked through, about 10 minutes. Season lightly with salt and pepper, transfer to a bowl and set aside.

Add another 1/2 tbl. butter to the frying pan, then cook onion, shallot and celery together for about 5 minutes, until softened. Stir in the chopped herbs and the sherry and cook for another 2 minutes. Stir the mushrooms into this mixture, then set this aside.

In a saucepan, heat 3 tbl. of butter over medium-high until foaming. Stir in the flour to make a roux and cook for about 2 minutes. Then whisk in the milk and chicken stock, bit by bit, to make a smooth sauce. Cook, stirring, until just slightly thickened (another minute or two). Then add the lemon zest and season with salt and pepper to taste.

Flake the tuna and combine the tuna, the white sauce, the mushroom-onion mixture, and the noodles all together. Grease an 8X8 inch baking pan and transfer the casserole mixture into it.

In a small pan, melt the last tbl. of butter. Stir in the minced garlic and the panko breadcrumbs and cook, stirring, until the panko is golden brown. Sprinkle this all over the casserole. Put the casserole in the oven and bake until it is bubbly, about 30 minutes.

~ Credit: food52.com