

**BAKED TUNA AND NOODLES (CREAM OF MUSHROOM SOUP)**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
285 cal	25 g	23 g	10 g	45 mg	1010 mg	75 mg

**Ingredient**

FISH,TUNA,CANNED,WATER PACK,DRAINED  
 NOODLES,EGG  
 WATER,BOILING  
 SALT  
 SOUP,CONDENSED,CREAM OF MUSHROOM  
 MILK,NONFAT,DRY  
 WATER,WARM  
 CELERY,FRESH,SLICED  
 ONIONS,FRESH,CHOPPED  
 PIMIENTO,CANNED,DRAINED,CHOPPED  
 COOKING SPRAY,NONSTICK  
 BREADCRUMBS  
 BUTTER,MELTED  
 PAPRIKA,GROUND

**Weight**

15-1/2 lbs  
 4-1/2 lbs  
 18-3/4 lbs  
 1 oz  
 18-3/4 lbs  
 6-5/8 oz  
 7-1/3 lbs  
 4-3/8 lbs  
 11-1/4 oz  
 11-1/4 oz  
 2 oz  
 11-3/8 oz  
 6 oz  
 3/4 oz

**Measure**

2 gal 3-3/8 qts  
 3 gal 1-1/2 qts  
 2 gal 1 qts  
 1 tbsp  
 2 gal 1/2 qts  
 2-3/4 cup  
 3 qts 2 cup  
 1 gal 1/8 qts  
 2 cup  
 1-5/8 cup  
 1/4 cup 1/3 tbsp  
 3 cup  
 3/4 cup  
 3 tbsp

**Issue**

6 lbs  
 12-1/2 oz

**Method**

- 1 Drain tuna; flake.
- 2 Cook noodles in boiling salted water 8 minutes or until tender. Drain. Set aside for use in Step 4.
- 3 Use canned condensed cream of mushroom soup. Reconstitute nonfat dry milk with warm water. Add milk, celery and onions to soup. Blend; cover; heat to a simmer.
- 4 Combine tuna, noodles and pimientos with sauce. Mix well.
- 5 Lightly spray each steam table pan with non-stick cooking spray. Pour about 6-1/2 quarts mixture into each steam table pan.
- 6 Combine crumbs, butter or margarine and paprika. Sprinkle about 1 cup over mixture in each pan.
- 7 Using a convection oven, bake at 325 F. 35 minutes on high fan, closed vent or until browned and bubbly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.