



## TUNA TETRAZZINI

- 4 Ounces Spaghetti Noodles
- 3 Tablespoons Garlic Spread
- 1/4 Cup Flour
- 1 Cup Milk
- 1/4 Cup Sherry
- 4 Ounce Can Mushrooms
- 8 Ounces Grated Cheddar Cheese
- 1/2 Teaspoon Seasoned Salt
- 1/4 Teaspoon Pepper
- 14 Ounces Canned Tuna, Drained
- 2 Tablespoons Grated Parmesan

## DIRECTIONS

1. Cook spaghetti and drain. In a double boiler over boiling water, melt garlic spread.
2. Stir in flour.
3. Add milk a little at a time.
4. Stir in sherry and mushroom liquid.
5. Cook, stirring, until thickened.
6. Heat oven to 350 degrees.
7. Add cheese, seasoned salt and pepper to sauce.
8. Stir until cheese is melted.
9. Stir in cooked noodles, tuna and mushrooms.
10. Pour into a baking dish.
11. Sprinkle with parmesan cheese.
12. Bake 20 minutes.