

Tuna & Pasta in Garlic Sauce

6-1/2 oz. Can of Tuna, Drained
4-3/4 oz. Box of Pasta Shells in Garlic Sauce
1 C Vermicelli
1/4 C Powder from 1.8 oz. Packet of Knorr White Sauce Mix
1 oz. Package of Instant Freeze-dried Peas
2/3 C Dry Milk Powder
1 Chicken Bouillon Cube
4 C Water

Place the white sauce mix & the dry milk powder in a large saucepan & add 1 cup of water, stirring to blend with a wire whisk. When the mixture is smooth, gradually add the remainder of the water, the pasta shells in garlic sauce, & the vermicelli.

Bring the mixture to a boil & add the bouillon cube & the freeze-dried peas. Cook for 10 minutes, stirring occasionally. Add the tuna & cook for another minute or two, to heat the tuna.

(This recipe will make 4 generous servings.)