

Tuna Cottage Cheese Casserole

Recipe By *OU Kosher*



Cooking and Prep:  45
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Serves:  6

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Passover, Nine
Days

Diet: Pescetarian, Gluten

Free, No Refined Sugar, Low

Fat

Source: OU Kosher

Leftover mashed potatoes are dressed up and transformed into a totally new dish, perfect for a weekday lunch or dinner. Courtesy of the Women's Branch of the Orthodox Union.

Ingredients (10)

Main ingredients

- 3 cups mashed potatoes (5 medium potatoes)
- 1 pound cottage cheese
- 2 (4-oz.) cans mushrooms (stems & pieces)
- 2 tablespoon minced onion

- 1/2 teaspoon lemon juice
 - 6 ounces Gefen Tuna
 - 1 tablespoon parsley flakes
 - 1/2 teaspoon salt
 - 1/4 teaspoon pepper
 - 1/2 cup grated cheddar cheese
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Start Cooking

Prepare the Casserole

1. Spray a nine-inch square or round baking pan with cooking spray.
2. Spread half of potatoes in pan.
3. In bowl, combine rest of ingredients, except cheddar cheese and remaining potatoes. Spread mixture over potatoes.
4. Put remaining potatoes over tuna. Sprinkle with cheese.
5. Bake at 350 degrees Fahrenheit about 35 minutes or until light browned.