

# Tuna Noodle Crunch

**Makes:** 100 Servings

[100 Servings](#)

Ingredients	Weight	Measure
Whole grain macaroni, uncooked	5 lb 2 oz	
Margarine	1 lb 8 oz	
Fresh celery, washed and diced	2 lb	7 cups
Fresh red onions, washed and diced 1/4	11 oz	2 cups 1 Tbsp
Flour	1 lb 8 oz	
Milk, 2%		2 ½ gal
Chicken stock, low sodium		2 ½ gal
White pepper		1 Tbsp
Fresh parsley, washed and chopped		1 cup
Tuna, chunk style, water packed, drained and flaked	12 lb 12 oz	
Lemon juice		1 ½ cups
Water chestnuts, sliced, canned, drained, roughly chopped	1 lb	
Fresh red pepper, washed and diced ½ inch	1 lb 8 oz	

Corn Flakes, crushed		3 qt
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## Directions

1. Heat water to rolling boil in kettle. Slowly add noodles. Stir constantly until water boils again. Cook for 8 minutes or until al dente. Drain well. Reserve for step 7.
2. Melt margarine in 375F tilt skillet.
3. Sauté celery and onions. Cook over medium heat 5 minutes.
4. Add flour to celery and onions, stir until smooth.
5. Add milk, chicken stock, white pepper, and parsley. Cook over medium heat, stirring occasionally until thickened (12-15 minutes).
6. Add tuna and lemon juice to sauce.
7. Add water chestnuts and red pepper to sauce. Stir gently to combine ingredients.
8. Portion 2 lb 8 oz – 3 lb. cooked noodles into each of 5 pans (12" x 20" x 2 ½" pans).
9. Top each pan of noodles with 9 lb 12 oz tuna mixture. Stir gently to combine.
10. Melt margarine and combine with crushed cornflakes.
11. Portion 2 cup over each pan of casserole.
12. Bake at 350 F for 30 minutes until golden brown and bubbly CCP: Cook until internal temperature reaches 155 F. CCP: Hold at or above 135 F before and during service.
13. Cut into 20 servings per pan or portion using a No. 6 scoop.