

Top Ramen

Tuna Casserole with Jalapeños



Serves 2

Prep 2 mins

Cooks 5 mins

Ready in 7 mins

Ingredients

- 2 cups room temperature water
- 1 package **Nissin Top Ramen**
(We recommend the Chili Flavor)
- 1 (2.5 ounce) pouch of Albacore Tuna with jalapeños & olive oil (Or regular tuna with jalapeños from the jar to taste)
- 1 slice American cheese

Cooking Directions

1. Break up the noodles in the package and prepare TOP RAMEN following the cooking directions on the package. While TOP RAMEN noodles are cooking, in a separate bowl, mix the packet of tuna with jalapeños and top it off with the slice of cheese. (If you don't like spicy, this will taste great without the jalapeños too!)
2. When the TOP RAMEN noodles are cooked, drain the remaining water. Mix in the seasoning pack and pour the noodles into the bowl with the tuna, jalapeños, and cheese mixture. Let it steep for a minute to melt the cheese, mix well. If the cheese does not fully melt, place it in the microwave (1000W) to cook for a minute or more until it is easier to mix. Enjoy!

