Creamy Tuna-Noodle Casserole

Ingredients:

- 5 cups uncooked egg noodles
- 1 can (10 ¾ oz.) reduced-fat reduced-sodium condensed cream of mushroom soup, undiluted
- 1 cup (8 oz.) fat-free sour cream
- 2/3 cup grated Parmesan cheese
- 1/3 cup 2% milk
- ¼ tsp salt
- 2 cans (5 oz. each) light water-packed tuna drained and flaked
- 1 cup frozen peas, thawed
- ¼ cup finely chopped onion
- ¼ cup finely chopped green pepper

Topping:

- ½ cup soft bread crumbs
- 1 Tbsp. butter, melted

Instructions:

1. Cook noodles according to package directions
2. Meanwhile, in a large bowl, combine the soup, sour cream, cheese, milk and salt. Stir in the tuna, peas, onion and pepper. Drain noodles; add to soup mixture.
3. Transfer to an 11-in. x 7-in. baking dish coated with cooking spray. Combine topping ingredients; sprinkle over top. Bake, uncovered, at 350 degrees for 25-30 minutes or until bubbly