

Sour Cream Macaroni And Cheese Tuna Casserole Bake

An Air Fryer Recipe

Ingredients

One 14oz box Kraft Original Cheddar Macaroni and cheese
Three 6 oz cans of tuna in vegetable oil, drained
1 package extra sharp cheddar cheese, shredded
1/2 cup sour cream
2 tablespoons all purpose flour
1/2 tablespoon sugar
2 cups frozen mixed vegetables
Butcher ground black pepper
Salt

Directions

1. Drain tuna and set aside in a large bowl.
2. Defrost mixed vegetables in a bowl of hot tap water. (Usually a second change of hot water will defrost the vegetables.)
3. Prepare macaroni as directed on box.
4. While the macaroni is still cooking drain the mixed vegetables; stir them into the tuna bowl with the creamy cheddar cheese that came with the macaroni and cheese. Then add the flour , sugar and sour cream. mix well and set aside.
5. Remove macaroni from microwave and drain.
6. Preheat air fryer for 10 minutes on 350 degrees.
7. Add macaroni with some butcher ground black pepper, and salt for taste to tuna bowl. Mix well.
8. Pour ingredients into a 2 quart casserole dish that has been sprayed with butter flavored cooking oil.
9. Add two layers or more of extra sharp shredded cheddar cheese on top of tuna casserole.
10. Spray top of shredded cheese lightly with the butter cooking oil.
11. Place casserole in hot air fryer.
12. Reduce temperature to 340 degrees and bake uncovered for 10 minutes or until top is golden brown. Then reduce temperature to warm or 250 degrees and continue to bake from 5-8 minutes more
13. Remove from air fryer and let cool for 5 minutes, then serve.