

Dru's Tuna Mac & Cheese Casserole (or, as we call it) Tuna Melt in a Bowl

Recipe by [Dru Ann Love](#). Photo and intro by Alice Alfonsi, who writes *The Coffeehouse Mysteries* as [Cleo Coyle](#) with her husband, Marc Cerasini.

Marc and I keep ourselves warm and cozy during the cold winter months by cooking up comfort food casseroles like this one. Every time we make this easy, one-bowl dinner, we love it, which is more than appropriate since it came from a woman named Love, award-winning blogger and book reviewer **Dru Ann Love**. (To see Dru's original post, click [here](#).) May you too eat with one-bowl, tuna-melt joy! ~ Cleo

Serves 4

Ingredients:

1/2 box of medium pasta shells (1 lb box)

3/4 of an (8 oz) block extra sharp cheddar cheese

(or you can use the entire block if you want it extra-cheesy)

1 (5 oz) can solid white tuna in water

2 - 3 heaping tablespoons mayonnaise (*Hellman's is Dru's favorite; ours too.*)

1/2 teaspoon or so of seasonings (*see the suggestions in the note below*)

Directions: First preheat your oven to 350° F. Prepare the pasta as directed on the box, and be sure to make it [al dente](#) (do not overcook or the casserole will be mushy). While the pasta is cooking, drain the tuna well, place it in a large bowl, and flake it with a fork. Season it (*see note below*) and set aside. Slice the block of cheese into small cubes and set aside. When the pasta is finished cooking, drain well, and pour it into the bowl with the seasoned tuna. Add the cubed cheese and mayonnaise. Toss well, until all the pasta is coated. If needed, add more mayonnaise. Pour pasta into a casserole dish (1-1/2 quarts in size) or a loaf pan (9x5-inches) and bake 20 to 30 minutes. Allow to cool 5 minutes before digging in!

Note on seasonings: Dru suggests [Black & Red](#) from Penzeys. Or make your own version by mixing freshly ground black pepper and a pinch of hot red cayenne. Our suggestion from Penzeys is either [Northwoods Fire](#) (if you like a bit of heat) or [Northwoods Seasoning](#) (if you prefer no heat). To make your own version, mix together coarse salt, paprika, black pepper, thyme, rosemary and granulated garlic. For heat add a bit of cayenne red pepper and ground chipotle pepper. For a mild version, leave the pepper spices out.



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Photos by
Cleo Coyle

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[Manager Clare Cosi"](#)

&

["A Day in the Life of Haunted Bookshop](#)
[Owner Penelope McClure"](#)