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# Tuna Pie

*Jana Moran*

*St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010*

**1 nine-inch pie crust**  
**2 small cans tuna**  
**4 eggs, beaten**  
**1/2 cup milk**  
**1 tablespoon onions, minced**  
**1/8 teaspoon salt**  
**1 tablespoon lemon juice**  
**8 ounces mozzarella cheese, grated**  
**1/2 cup Swiss cheese, grated**  
**1/2 cup Cheddar cheese, grated**

Preheat the oven to 400 degrees.

Drain the tuna and flake into the pie crust.

In a bowl, mix the beaten eggs, milk, minced onions, salt and lemon juice. Pour over the tuna. Cover with the grated cheeses.

Bake in the oven for 12 minutes. Reduce the heat to 350 degrees..

Continue to bake for 20 to 30 minutes or until the cheese browns.

## **Seafood**

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*Per Serving (excluding unknown items): 2833 Calories; 179g Fat (57.6% calories from fat); 199g Protein; 98g Carbohydrate; 4g Dietary Fiber; 1308mg Cholesterol; 3080mg Sodium. Exchanges: 5 1/2 Grain(Starch); 25 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Non-Fat Milk; 23 1/2 Fat.*