**Chicken or Turkey Tetrazzini**

**Yield: one 9 X 13 X 2.5 casserole or 2 8 X 8 X 2 casseroles**

**Serves: 8-10**

**Source: Cook’s Illustrated Cover and Bake**

**Ingredients:**

**Topping**: 4 slices of sandwich bread torn into quarters or 1 cup of Italian bread crumbs and 2 Tablespoons of melted butter

**Filling:**

1 pound fettucine, linguine or spaghetti

1 T. olive oil

5 Tablespoons unsalted butter

20 ounces white button mushrooms, brushed clean, stems trimmed, and sliced ¼ inch thick

2 medium onions, minced

4 medium cloves of garlic, peeled and finely minced

1 Tablespoon minced fresh thyme or ½ T. dried thyme

1/8 teaspoon cayenne pepper

Salt and pepper to taste

¼ cup all-purpose flour

2 cups chicken broth

2 cups half and half

2 ounces grated Parmesan cheese- about 1 cup

4 cups cooked chicken or turkey meat, cut into ½ inch pieces

1 ½ cups frozen peas

**Topping:** Process bread in food processor until coarsely chopped. Add melted butter and process for a few seconds. Set aside.

**Filling:**

1. Cook pasta according to package directions with 1 T. salt until al dente. Drain the pasta and toss well with olive oil. Leave in the colander and set aside.
2. Melt butter in a large pot or Dutch oven. Add mushrooms and ½ t. salt. Cook until the mushrooms have released their juices and are brown around the edges.
3. Add onions and cook until softened, about 5 minutes.
4. Stir in garlic, thyme and cayenne until fragrant, about 30 seconds.
5. Add flour and cook, stirring constantly, until golden brown, about 1 minute.
6. Slowly whisk in the broth and half-and-half; bring to a simmer and cook, whisking often, until lightly thickened, about 1 minute.
7. Off the heat, stir in the parmesan cheese. Season with salt and pepper to taste.
8. Add pasta, chicken or turkey, and peas. Stir to combine.
9. Pour into casserole dish (dishes) and sprinkle with bread-crumb topping.
10. Freeze or, if eating right away, bake for 15 – 20 minutes in an oven pre-heated to 400◦.

*Notes to Casserole Cooks: I would add 1 T. sherry if making for my family. Also, be sure to add enough salt and pepper. Some people add black olives as well.*



**Chicken or Turkey Tetrazzini**

**Ingredients:** pasta, mushrooms, chicken or turkey, peas, onions, half-and-half cream, chicken broth, butter, salt, pepper, garlic, cayenne, salt, pepper, thyme.

1. Defrost in refrigerator overnight.
2. Bake in an oven pre-heated to 400 degrees until bubbly. Bake large casserole for 15 – 30 minutes. Bake smaller casserole for 10 – 20 minutes.
3. Enjoy!