

Tumbleweed Tidings

Recipes

Turkey Tetrazzini



Ingredients

- 4 Tbsp butter
- ½ cup each diced celery and onion
- 1 can or 1 pint sliced mushrooms
- 1 tsp chopped parsley
- salt and pepper to taste
- ¼ cup flour
- 4 cups chicken stock
- 2 cups diced turkey meat
- 12 oz thin spaghetti, broken in half and cooked el dente
- ½ cup cheddar/jack grated cheese
- ¾ cup panko breadcrumbs

Prep Time 20 minutes plus 25 minutes bake time

Servings 8-10

Tips and Hints:

- May substitute chicken meat for turkey and pasta of choice
- May add extras such as olives, spinach, crumbled bacon, frozen peas, or cream cheese

Instructions

1. In a large Dutch oven, saute onion, celery, and mushrooms in butter until softened
2. Sprinkle flour over the top and stir for one minute
3. Slowly add chicken stock, stirring until sauce thickens somewhat (this should be a thin sauce, as pasta will absorb it)
4. Add the diced turkey and simmer for a few minutes. Add cheese, and pasta, and stir until fully combined
5. Pour into a greased 9x13" baking dish and top with panko breadcrumbs.
6. Bake at 350 degrees for 25-30 minutes until bubbly and golden brown. Enjoy!