



Turkey Tetrazzini

A warm and creamy pasta recipe that is the perfect way to use leftover turkey from your holiday meal!

Ingredients

- 16 oz box of spaghetti, snapped in half
- 10 Tbsp butter, divided
- 8 oz white mushrooms, sliced
- 1/3 c all-purpose flour
- 1 1/2 c chicken broth
- 1 1/2 c milk
- 1 1/2 c heavy cream
- 1 tsp salt
- 1 tsp dried thyme
- 1 tsp pepper
- 1 Tbsp fresh lemon juice
- 3 Tbsp sherry (optional)
- 4 c chopped cooked turkey (or chicken)
- 1 c frozen peas, defrosted
- 1 c plus 2 Tbsp grated Parmesan cheese
- 1 c homemade breadcrumbs or Panko crumbs
- 4 Tbsp butter, melted



Directions

1. Preheat oven to 375 degrees F.
2. Bring a large pot of water to a boil. Add 1 tablespoon salt and pasta. Cook according to the directions on the box and drain, reserving 1/2 cup cooking liquid.
3. While water is coming to a boil, add 3 tablespoons butter to a large skillet over medium-high heat. Add mushrooms and sauté until brown. Remove mushrooms to a bowl and set aside.
4. Add remaining butter to the skillet along with the flour. Cook over medium-low heat, stirring constantly, for 2 minutes.
5. Gradually add the chicken stock, milk, and heavy cream, whisking well to avoid lumps. Cook until smooth and bubbly, about 3 minutes, stirring occasionally.
6. Add salt, thyme, pepper, lemon juice, Sherry, and cooked mushrooms. Stir in turkey, peas, and 1 c of the Parmesan cheese. Check for seasoning and add more salt and pepper if desired.
7. Add cooked pasta to the sauce mixture, mix, and then transfer to a 9 x 13 casserole baking dish.
8. Add some of the reserved cooking liquid if the mixture is too dry.
9. In a small bowl combine bread crumbs, melted butter, and the remaining Parmesan cheese. Scatter on top of casserole. Place in oven and bake for about 30 minutes. If desired, broil briefly to brown top.



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