



TURKEY TETRAZZINI

- 2 to 3 Cups Cooked Turkey, Shredded
- 1/2 Pound Pasta, Cooked
- 1/2 Cup Slivered Almonds
- 1/2 Pound Sautéed Mushrooms
- 3 Tablespoons White Wine
- 3 Tablespoons Butter
- 2 Tablespoons Flour
- 2 Cups Chicken or Turkey Broth
- Salt and Pepper To Taste
- 1 Cup Heated Whipping Cream
- Grated Parmesan Cheese

DIRECTIONS

1. Cook pasta in salted water.
2. Sauté mushrooms in white wine.
3. Combine almonds, mushrooms and pasta.
4. Stir to combine.
5. Melt butter in pan.
6. Add flour, whisk until smooth.
7. Slowly add chicken broth, heat until thickened.
8. Remove from heat and stir in whipping cream.
9. Preheat oven to 375 degrees.
10. Add half the sauce to the shredded turkey and 1/2 the sauce to the pasta mixture.
11. Place pasta in a greased casserole dish.
12. Make a hole in the center and fill with turkey.
13. Sprinkle with grated Parmesan cheese.
14. Bake until lightly browned and heated through – about 20 minutes.