



Chicken or Turkey Tetrazzini Deluxe

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

12

Description

Cooked chicken or turkey breast pasta veggies sherry and broth with creamy and cheesy elements all baked into a classic This casserole is a great way to use leftover turkey or chicken Delicious and freezes well too

Ingredients

— - 1 (16 ounce) package linguine pasta - ½ cup butter - 3 cups sliced fresh mushrooms - 1 cup minced onion - 1 cup minced green bell pepper - 2 (10.75 ounce) cans condensed cream of mushroom soup - 2 cups chicken broth - 2 cups shredded sharp Cheddar cheese - 1 (10 ounce) package frozen green peas - ½ cup cooking sherry - 1 teaspoon Worcestershire sauce - 1 teaspoon salt - ¼ teaspoon ground black pepper - 4 cups chopped cooked chicken breast - 1 cup grated Parmesan cheese - paprika to taste

Instructions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside. Preheat oven to 375 degrees F (190 degrees C). Meanwhile
2. melt butter in a large saucepan over medium heat. Add mushrooms
3. onion and bell pepper and saute until tender. Stir in cream of mushroom soup and chicken broth; cook
4. stirring
5. until heated through. Stir in pasta
6. Cheddar cheese
7. peas
8. sherry
9. Worcestershire sauce
10. salt
11. pepper and chicken. Mix well and transfer mixture to a lightly greased 11x14 inch baking dish. Sprinkle with Parmesan cheese and paprika. Bake in the preheated oven for 25 to 35 minutes
12. or until heated through.