

Turkey Tetrazzini

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A much loved classic that brings joy to the coldest of winter days, this is an excellent way to use up leftover turkey. The dish is quick to prepare and easy to make, so serve it up any day of the week.

Chopped turkey takes center stage in this cheesy casserole. Use any kind of pasta you have on hand, and add or omit vegetables like peas and mushrooms according to the taste of your family.

Ingredients:

1 16 oz packaged uncooked spaghetti

½ c butter
½ all purpose flour
3 cups chicken or turkey broth
2 c milk
1 ¾ c Parmesan cheese
4 c. chopped or shredded cooked turkey
2 tbsp lemon juice
Salt and pepper to taste
1/3 c. breadcrumbs
12 ounces sliced mushrooms (apr. 4 cups)
1 c. peas
¼ c dry sherry or dry white table wine

Directions:

1. Boil pasta according to instructions on package, drain and set aside. Preheat oven to 375 degrees F.
2. In medium saucepan cook mushrooms in 3 tbsp of butter of medium heat, stirring. Cook until mushrooms are tender and all liquid has evaporated, approximately 5 to 10 minutes. Set aside.
3. In a large, heavy saucepan melt ¼ c. butter. Whisk in flour and cook over low heat, stirring constantly for 3 minutes. Slowly whisk in milk, until creamy. Add broth and sherry or wine, and bring to a simmer. Cook over low heat, stirring constantly for approximately 5 minutes.
4. Add peas, mushrooms, and turkey cook for an additional 5 minutes.
5. In large bowl combine pasta and sauce. Stir in 1 ½ c. Parmesan cheese and lemon juice. Season to taste with salt and pepper. Transfer mixture to a greased 3-quart casserole dish. Top with remaining Parmesan cheese and bread crumbs, and dot with the remaining butter.
6. Bake in middle rack of oven for 30-40 minutes, or until bubbling. The top should be crispy and golden.

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