

CLASSIC TURKEY TETRAZZINI

November 2007 recipe from
The Olive and The Grape

1 package (16 oz) spaghetti* (**see other options below**)
2 medium onions, chopped
9 T. butter, softened
1 pound sliced fresh mushrooms
1 large sweet red pepper, chopped
½ c. all purpose flour
1 t. salt
6 c. milk
1 T. chicken bouillon granules
6 c. cubed cooked turkey breast
1 c. grated Parmesan cheese
1-1/2 c. dry bread crumbs
4 T. minced parsley

Cook pasta according to package directions.

Meanwhile, in a Dutch oven, sauté onions in 6 T. butter until tender. Add mushrooms and red pepper; sauté 4-5 minutes longer. Stir in flour and salt until blended. Gradually whisk in milk and bouillon. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in turkey and Parmesan cheese; heat through. Remove from heat.

Drain pasta. Add to turkey mixture and mix well. Transfer to greased 9x13 baking dish and a 11x7 baking dish. (One for now, one to freeze)

Melt remaining butter; toss with bread crumbs. Sprinkle over casseroles. Bake uncovered at 350 degrees for 30-35 minutes or until heated through. Sprinkle with parsley. About 15 servings between the 2 casseroles.

PASTA OPTIONS – For a tastier version, make one of the following substitutes:

1. Use Leek and Onion Rossi Pasta*. Decrease chopped onion to 1 medium onion, chopped.
2. Use Wild Mushroom Rossi Pasta*.
3. Use Parsley Garlic Rossi Pasta*.
4. Use Garlic (reduced carb) al Dente Fettucine*.

* These pastas are available at The Olive and The Grape. Not all packages are the same weight. Be sure to check, as this recipe calls for 16 oz of pasta.