

Creamy Turkey Tetrazzini

Source: Adapted from PanNam **Serves:** 6 Bob and Robin Young, Boise

Total Time: 1 hr 5 mins

Prep: 20 mins

Cook: 45 mins

Ingredients:

1 T Butter

1/2 c finely chopped Onion

1/3 c finely chopped Celery

1/2 t fresh ground Tellicherry Black Pepper

1/2 t Celtic Sea Salt

3/4 c frozen Peas

3/4 c Heirloom Carrot, 1/4" dice

1/4 c Asparagus, 1/4" dice

8 oz sliced Button Mushrooms

3/4 c Cream Sherry

1/2 c All-Purpose Flour

4 c Chicken Stock or Turkey Stock

1 c Parmesan Cheese, divided

4 oz light Cream Cheese

8 oz thin Spaghetti, cooked

2 c Turkey (or Chicken) meat, cooked and shredded

1/2 c Bread Crumbs or Panko

Directions:

Preheat oven to 350.

Melt butter in sauté pan. Add onion, celery, pepper, salt, carrots, asparagus and mushrooms. Sauté until vegetables are tender. Add flour and stir until vegetables are coated. Add wine, and stir quickly until flour is absorbed.

Gradually add stock stirring constantly. Bring to a boil, reduce heat and simmer 5 minutes, stirring frequently. Remove from heat.

Add 1/2 cup Parmesan cheese and the Neufchatel cheese, stirring until cheese melts. Add the peas, turkey and pasta. Stir until blended.

Coat a casserole with non-stick spray and transfer mixture to the casserole. Combine breadcrumbs or Panko with 1/2 cup Parmesan cheese. Sprinkle mixture evenly over the top of the casserole. Bake at 350 for 30 minutes until lightly browned.

Let rest for 15 minutes before serving.