

DENE

Turkey Tetrazzini



Ingredients:

- 1 ½ lb. thin spaghetti, broken in half
- 4 tbsp. butter
- 4 cloves garlic, minced
- 1 lb. white mushrooms, quartered
- ½ tsp. salt
- 1 c. white wine
- ⅓ c. flour
- 4 c. turkey (or chicken) broth
- 1 block 8-ounce cream cheese
- 3 c. cooked (leftover) turkey, shredded or diced
- 1 c. finely chopped black olives
- 1 ½ c. frozen green peas
- 4 slices bacon, fried and cut into bits
- 1 c. grated Monterey Jack cheese
- 1 c. grated Parmesan cheese
- Salt and pepper, to taste
- Extra broth for thinning
- 1 c. Panko bread crumbs

Method:

1. Cook pasta until not quite done - al dente according to package instructions (it will finish cooking in the oven.) Drain, rinse, and set aside.
2. In a large pot, heat butter over medium-high heat. Add garlic and sauté for a couple of minutes. Add mushrooms and salt, then sauté for a couple more minutes. Pour in the wine and allow it to cook with the mushrooms for several minutes until the liquid reduces by half.
3. Sprinkle in flour, and then stir the mushrooms around for another minute. Pour in the broth and stir, cooking for another few minutes until the roux thickens.
4. Reduce heat to medium low. Cut cream cheese into pieces and add it to the pot. Stir it to melt (do not be concerned if the cream cheese remains in little bits for a while; it will melt eventually!) Add the leftover turkey, the olives, the peas, the bacon, and the cheeses. Stir to combine, adding salt, and pepper as needed.

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5. Add the cooked spaghetti and stir it to combine. Splash in more broth as needed, you want the mixture to have a little extra moisture since it will cook off in the oven. If it is a little soupy, that is fine! Add up to 2 more cups of liquid if you think it needs it.
6. Pour the mixture into a large baking dish and sprinkle the top with Panko crumbs. Bake at 350 degrees F for 20 minutes, or until the casserole is bubbly and the crumbs are golden brown.