



Noreen's Kitchen

One Pot Turkey Tetrazzini

Ingredients

1 pound angel hair pasta	1 teaspoon cracked black pepper
8 ounces crimini mushrooms, sliced	3 cups diced, cooked turkey
1 cup onion, diced	1/2 cup butter
1 cup celery diced	1/2 cup flour
3 cloves garlic, minced	4 cups chicken stock
1 teaspoon poultry seasoning	1 cup half and half
1 teaspoon Italian seasoning	1 cup Parmesan cheese
1 teaspoon salt	1 cup frozen peas

Step by Step Instructions

Preheat oven to 375 degrees.

Melt butter over medium high heat, in a large, heavy bottomed, deep skillet or Dutch oven.

Add mushrooms, onion, garlic and celery and saute until soft. This will take about 5 minutes.

Sprinkle flour over veggies and stir in to combine. You are making a roux here to thicken the sauce later.

Add the chicken stock and whisk until smooth.

Add poultry seasoning, Italian seasoning, salt and pepper and stir well.

Break the pasta in half and add to the simmering sauce.

Reduce heat to medium low and cook pasta for 8 minutes or until cooked but not mushy.

Add half and half and stir to incorporate.

Pour in half and half and stir to combine.

Add diced turkey, along with the Parmesan cheese and peas and stir well. Continue to stir and simmer over medium low heat for 5 minutes.

Remove from heat and allow to sit for five minutes before serving.

Enjoy!