

TURKEY (OR CHICKEN) TETRAZZINI

From Mary Ellen Gabel (Paula Meserve)

INGREDIENTS

2	cups	sliced mushrooms
1/4	cup	butter (1/2 stick)
1/4	cup	flour
2	cups	chicken broth
1/4	cup	half & half
1	Tbsp	chopped fresh parsley
1/2	tsp	salt
1/8-1/4	tsp	ground nutmeg
1/4	tsp	pepper
3	Tbsp	dry white wine (optional)
3	cups	cubed cooked turkey (or chicken)
7 oz	pkg	spaghetti, broken into 2-1/2 inch pieces, cooked & drained
3/4	cups	grated Parmesan cheese

INSTRUCTIONS

In skillet, cook mushrooms in butter.

Stir in flour, and then gradually add chicken broth.

Cook, stirring constantly until sauce is thickened. Remove from heat.

Stir in half & half, parsley, salt, nutmeg, pepper & wine.

Fold in turkey (or chicken) and spaghetti.

Turn into greased 12x8 inch baking dish.

Sprinkle with Parmesan cheese.

Bake covered at 350 degrees until heated through. May garnish with parsley.