

Turkey Tetrazzini Casserole

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Ingredients:

2 cups leftover turkey, boned, skinned and cut into pieces
12 ounces Spaghetti, cooked al dente
8 oz mushrooms, sliced
12 ounces frozen peas
1 jar chopped pimentos (2 oz), drained
1 green onion, chopped
2 TBSP Butter
2 TBSP flour
1½ cups Chicken broth
½ cup milk
½ tsp salt
¼ tsp pepper
½ cup Parmesan
paprika

Directions:

*Preheat oven to 350 degrees. Grease a 9 X 13 baking dish.
*In a large bowl, mix together the spaghetti, turkey, mushrooms, peas, pimentos and green onion. Put into baking dish.
*Melt butter in a pot on medium/low heat. Whisk in the flour, salt and pepper, and continue whisking for 1 minute. Slowly whisk in the chicken broth. Bring to a boil, then simmer for one minute. Remove from heat. Add in the milk and parmesan.
*Pour over the spaghetti mixture. Sprinkle top with paprika. Bake for 40 minutes or until hot and bubbly.