

Turkey Tetrazzini



PREPARATION TIME
15 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
broiled tomatoes



Don't be too hasty to discard celery that is just past its prime. Wilted celery can often be revived. Soak the trimmed celery ribs in a bowl of ice water for at least 1 hour before using.

SHOPPING LIST

- mushrooms • celery
- sherry • pimientos • Parmesan

ON HAND

- butter • flour • milk
- cooked spaghetti • salt
- cooked turkey

INGREDIENTS

- 4 tablespoons butter
- 8 ounces sliced mushrooms
- 1/2 cup sliced celery
- 2 tablespoons dry or cooking sherry
- 1/2 cup chopped pimientos
- 2 tablespoons all-purpose flour
- 2 cups milk
- 3 cups cubed cooked turkey
- 1 teaspoon salt
- 8 ounces cooked spaghetti
- 1/2 cup shredded Parmesan cheese

SERVES **6**

COOKIN'
Xpress

- Grating the Parmesan cheese will be easier if the cheese warms to room temperature first.

Make Ahead

Prepare tetrazzini through step 4 but do not bake; cover and refrigerate up to 4 hours ahead.

VARIATION

This Italian-American specialty is also delicious when made with leftover chicken.

1 Preheat oven to 400°F. Grease a large baking dish. Heat butter in a large skillet over medium-high heat; add mushrooms and celery. Cook until celery is tender, about 5 minutes.



2 Add sherry and pimientos to skillet; stir. Sprinkle flour over vegetables; stir well.

3 Add milk to skillet and cook, stirring continually, until thickened, about 3 minutes. Stir in turkey and salt.



4 Place hot spaghetti in prepared baking dish. Top with turkey mixture; sprinkle with Parmesan. Bake until sauce is bubbly and cheese is browned, about 25 minutes.