

# Recipe: Chicken Tetrazzini

Description: I must confess this is a bit more time consuming than the rest of this list but besides being fairly easy to make, it's one you can make ahead of time and keep in the fridge or even through it in the freezer for later. ( Could also be made with turkey)

Servings: 6

Serve with: Salad + Bread

## Ingredients:

- 16 oz thin spaghetti
- 3 Cups, cooked, cubed chicken
- 6 Tbsp butter
- 6 Tbsp All-purpose flour
- ½ tsp cayenne (Add more or less)
- 1 tsp salt
- 4 Cups Chicken Broth
- 1 ½ Cup Half and Half
- 1 Tbsp Butter
- 1 Tbsp Lemon Juice
- 1 lb. Mushroom (Optional)
- ½ Cup Parmesan cheese

## Directions:

1. Cook pasta according to package directions.
2. While pasta is cooking, heat the butter in a saucepan. Add flour; cook for a few minutes, stirring. Add pepper and salt, and slowly stir in broth.
3. Bring to a boil and simmer until slightly thickened. Stir in cream, chicken and cheese.
4. (if you're adding mushrooms; optional ) Heat butter and lemon juice in a skillet. Saute mushrooms until juice cooks off, about 5 minutes.
5. Drain pasta. Combine with the cream mixture and place in 9x13 pan.
6. (if you're adding mushrooms) Place half in shallow 9x13" baking dish. Spread mushrooms over the pasta, reserving some for garnish. Top with the remainder of the pasta.
7. Sprinkle with cheese and reserved mushrooms.
8. Bake at 375 for 20 minutes or until bubbly and lightly browned.

Notes: Control the spice of the dish with how much cayenne is added. We like a little kick.