

# TURKEY TETRAZZINI

by Chef Alicia Jenish - McCarron

## THE INGREDIENTS

- $\frac{3}{4}$  pound thin spaghetti, broken in half
- 2 tbsp butter
- 2 cloves garlic, minced
- $\frac{1}{2}$  pound white mushrooms, quartered
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  cup white wine
- $\frac{1}{4}$  cup flour
- 2 cups chicken or vegetable broth
- 4 oz cream cheese
- 1  $\frac{1}{2}$  cups cooked turkey, chicken or tofu, shredded or diced (*see notes in PRIOR to live demo*)
- 1- $\frac{1}{2}$  cup frozen green peas
- $\frac{1}{2}$  cup grated Monterey Jack cheese
- $\frac{1}{4}$  cup grated Parmesan cheese
- salt & pepper, to taste
- parsley or chives for garnish, if you like

Get Ready to Cook!

## EQUIPMENT LIST


LARGE SAUCE POT 

SAUTÉ PAN 

MEASURING SPOONS  
AND CUPS 

ROASTING PAN 

CHEESE  
GRATER 

SPOONS/SPATULAS  
FOR STIRRING 

CUTTING BOARD  
& SHARP KNIFE 

- **PRIOR to live demo:** season turkey breast with olive oil, salt, and pepper. Roast at 350F until reaches 165F. Cool before dicing or shredding for recipe. You can also use ground turkey. Season same as above, brown in saute pan, and cool slightly before live demo.
- You can also use cooked turkey from your deli counter. Whatever you have on hand will work great!
- Cook spaghetti al dente. Drain, rinse, set aside.

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## THE INSTRUCTIONS

1. Cook pasta until not quite done - al dente according to package instructions. Drain, rinse, and set aside.
2. In a large pot, heat butter over medium-high heat.
3. Add garlic and sauté for a couple of minutes.
4. Add mushrooms and salt, then sauté for a couple more minutes.
5. Pour in the wine and allow it to cook with the mushrooms for several minutes, or until the liquid reduces by half.
6. Sprinkle in flour, then stir the mushrooms around for another minute.
7. Pour in the broth and stir, cooking for another few minutes until the roux thickens.
8. Reduce heat to medium low. Cut cream cheese into pieces and add it to the pot. Stir it to melt (don't be concerned if the cream cheese remains in little bits for a while; it'll melt eventually!)
9. Add the leftover turkey, the peas, and the Monterey jack cheese. Stir to combine, adding salt and pepper as needed.
10. Add the cooked spaghetti and stir it to combine. Splash in more broth as needed to make it as creamy as you prefer.
11. Garnish with Parmesan and herb if you like!



Serves 4.

