

Turkey Tetrazzini

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Ingredients

- 6 oz. spaghetti, cooked
- 1/4 c. butter
- 1/2 c. flour
- 2 2/3 c. chicken broth
- 1 c. cream
- 1/4 c. sherry
- 1 tsp. salt
- Pepper to taste
- 1/2 lb. mushrooms
- 1/2 c. chopped green peppers
- 1 c. grated Parmesan cheese

Directions

1. In large pot, melt butter; add flour and whisk.
2. Add wine, cream, seasonings, cheese, turkey, mushrooms and green peppers.
3. Place cooked spaghetti in bottom of baking dish and top with tetrazzini mixture.
4. Bake at 325 degrees for 30 minutes.