

# Turkey Tetrazzini

adapted from Pioneer Woman's recipe, on her website.



- 1 1/4 pounds spaghetti, thin type, broken in half
- 4 tablespoons butter
- 4 cloves garlic, minced
- 2 pounds button mushrooms, cleaned, stem trimmed, quartered
- 1/2 teaspoon salt
- 1 cup white wine
- 1/3 cup all-purpose flour
- 4 cups turkey stock, or chicken broth
- 8 ounces cream cheese
- 4 1/2 cups turkey, diced, or shredded
- 1 cup black olives, sliced
- 1 1/2 cups frozen peas
- 6 slices bacon, fried, drained and crumbled
- 2 cups monterey jack cheese, grated
- 1 1/2 cups Parmigiano-Reggiano cheese, grated
- salt and freshly ground black pepper to taste, to taste
- 2 cups turkey stock, or chicken stock, for thinning the sauce
- 1 cup panko bread crumbs

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 12

1. Cook pasta in boiling, salted water until not quite done - al dente according to package instructions (it will finish cooking in the oven). Drain, rinse, and set aside.
2. In a large pot, heat butter over medium-high heat. Add garlic and saute for a couple of minutes. Add mushrooms and salt, then saute for a couple more minutes. Pour in the wine and allow it to cook with the mushrooms for several minutes, or until the liquid reduces by half.
3. Sprinkle in flour, then stir the mushrooms around for another minute. Pour in the broth and stir, cooking for another few minutes until the roux thickens. The mixture will not be very thick (that's okay).
4. 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 awhile; it'll melt eventually!) Add the leftover turkey, the olives, the peas, the bacon, and the cheeses. Stir to combine, adding salt and pepper as needed. It will probably need additional salt. Be a "critical" taster - there's nothing like pasta that's under-salted.
5. Add the cooked spaghetti and stir it to combine. This makes a LOT, so it's important that you dig in (even with your hands) to mix all the ingredients. You want the turkey and mushrooms to be evenly mixed in everywhere. Add in the additional broth - you want the mixture to have a lot of extra moisture since it will cook off in the oven. If it's a medium-soupy, that's fine!
6. Pour the mixture into a large baking dish and sprinkle the top with Panko crumbs. Bake at 350° for 20 minutes, or until the casserole is bubbly and the crumbs are golden brown. If you mix this up and put it directly in the oven, it will take about 20 minutes, but if made about an hour ahead, it might take 30-35 minutes. Don't let it over cook, though - then it WILL be too dry.

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Per Serving (excluding unknown items): 594 Calories; 27g Fat (41.8% calories from fat); 33g Protein; 50g Carbohydrate; 4g Dietary Fiber; 92mg Cholesterol; 1972mg Sodium. Exchanges: 3 Grain(Starch); 3 1/2 Lean Meat; 1 Vegetable; 0 Fruit; 3 1/2 Fat.