

Turkey Tetrazzini II

Emillie Jamrog

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*leftover turkey or chicken,
cubed
1/2 stick butter or margarine
1/2 cup flour
2 cans chicken broth
salt
pepper
dash nutmeg
1/4 cup sherry wine (not
cooking wine)
1 pound thin spaghetti
1/2 pound fresh mushrooms
Parmesan cheese (for
sprinkling)*

Preheat the oven to 400 degrees.

In a saucepan, heat the butter and stir in the flour. Add the chicken broth. Cook, stirring, until the sauce thickens and is smooth. Blend in the salt, pepper, nutmeg and wine.

Cook and drain the spaghetti according to package directions.

In a saucepan, saute' the mushrooms. Add the mushrooms to the spaghetti. Mix one-half of the sauce into the spaghetti/ mushroom mixture.

Place the spaghetti mixture into a shallow baking dish. Form a well in the center of the spaghetti mixture.

In a bowl, mix the leftover turkey with the remaining sauce. Place the turkey mixture into the well in the spaghetti. Sprinkle with Parmesan cheese.

Bake in the oven for 20 minutes.

Per Serving (excluding unknown items): 766 Calories; 50g Fat (58.3% calories from fat); 21g Protein; 60g Carbohydrate; 4g Dietary Fiber; 124mg Cholesterol; 2005mg Sodium. Exchanges: 3 Grain(Starch); 1 Lean Meat; 2 Vegetable; 9 Fat.