

# Turkey Finale

Gwen Thornton - Stark, FL

Treasure Classics - National LP Gas Association - 1985

## Servings: 6

*1 package (8 ounce) linguini  
or spaghetti  
butter or margarine  
1 small onion, diced  
1/4 cup all-purpose flour  
3/4 cup milk  
2 cups broth  
1 jar (2-1/2 ounce) sliced  
mushrooms, undrained  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/4 cup grated Parmesan  
cheese  
2 cups coarse bread  
crumbs  
2 cups cooked turkey,  
cubed*

## Preparation Time: 1 hour

### Bake Time: 20 minutes

In a six-quart saucepan, cook the linguini according to package directions. Drain and return to the pot. Keep warm.

In a two-quart pan over medium heat, cook the onion in three tablespoons of butter until tender, stirring occasionally. Stir in the flour until blended. Stir in the milk, mushrooms with their liquid, salt and pepper, cooking until slightly thickened, stirring constantly.

Add the broth and continue cooking until thickened again. Remove from the heat. Stir in the cheese.

In a small saucepan over low heat, melt three tablespoons of butter. Remove from the heat. Stir in the bread crumbs.

To the linguini in the saucepot, add the sauce mixture and the turkey, tossing gently to mix well. Spoon the mixture into a 12x8-inch baking dish and top with bread crumbs.

Bake about 20 minutes in a 350 oven or until heated through.

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Per Serving (excluding unknown items): 142 Calories; 4g Fat (28.9% calories from fat); 17g Protein; 8g Carbohydrate; 1g Dietary Fiber; 42mg Cholesterol; 288mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 1/2 Fat.