
Classic Chicken Tetrazzini

The Essential Southern Living Cookbook

Preparation Time: 20 minutes

Start to Finish Time: 55 minutes

1 1/2 packages (8 ounce) vermicelli
1/2 cup butter
1/2 cup all-purpose flour
4 cups milk
1/2 cup dry white wine
2 tablespoons chicken bouillon granules
1 teaspoon seasoned pepper
6 ounces (two cups) freshly grated Parmesan cheese, divided
4 cups cooked chicken, diced
1 jar (6 ounce) sliced mushrooms, drained
3/4 cup slivered almonds

Preheat the oven to 350 degrees.

Cook the pasta according to package directions. Drain.

In a Dutch oven over low heat, melt the butter. Whisk in the flour until smooth. Cook for 1 minute,. whisking constantly. Gradually whisk in the milk and wine. Cook over medium,. whisking constantly, for 8 to 10 minutes or until the mixture is thickened and bubbly. Whisk in the bouillon granules, seasoned pepper and one cup of Parmesan cheese.

Remove from the heat. Stir in the chicken, mushrooms and hot cooked pasta.

Spoon the mixture into a lightly greased 13 x 9-inch baking dish. Sprinkle with slivered almonds and the remaining one cup of Parmesan cheese.

Bake until bubbly, about 45 minutes.

Yield: 8 to 10 servings

Chicken

Per Serving (excluding unknown items): 3944 Calories; 210g Fat (48.7% calories from fat); 252g Protein; 245g Carbohydrate; 10g Dietary Fiber; 859mg Cholesterol; 4102mg Sodium. Exchanges: 12 1/2 Grain(Starch); 27 1/2 Lean Meat; 1/2 Vegetable; 4 Non-Fat Milk; 34 Fat.