



The Flying Rhinos's

TURKEY TETRAZZINI

Oozing with cheesy goodness, this classic comfort food turns leftover turkey into something special.

INGREDIENTS

1 LB. MUSHROOMS (BABY BELLAS), SLICED
1 MEDIUM ONION, DICED
2 CLOVES MINCED GARLIC
2 TO 3 TBL. OLIVE OIL
¾ CUP SHERRY OR WHITE WINE
1 STICK BUTTER
PINCH OF SALT AND PEPPER
½ CUP ALL-PURPOSE FLOUR
2 CUPS HALF & HALF CREAM
3 CUPS CHICKEN OR TURKEY BROTH OR STOCK
1½ CUPS FROZEN PEAS
2 CUPS SHREDDED CHEESE—SWISS AND CHEDDAR
2 CUPS DICED COOKED TURKEY
12 OZ. EGG NOODLES OR PASTA OF YOUR CHOICE
¾ CUP CRUSHED SALT & PEPPER POTATO CHIPS
1 TSP. PAPRIKA

DIRECTIONS

Boil pasta to al dente or less, drain, and set aside.

In a large sauté pan, heat olive oil on medium high heat and start cooking mushrooms. Stir to get caramelization on all sides for 2-3 minutes. Add onions and continue stirring till translucent. Turn heat up to high and add minced garlic. Keep stirring about 30 seconds so that the garlic does not burn. Add the sherry or white wine to deglaze the pan. Cook for a minute to burn off alcohol, then remove from heat and set aside.

Make a blonde roux by melting one stick of butter in a pan. Add ½ cup flour and stir constantly for about 2-3 minutes on low to medium heat. You want to refrain from letting the roux get dark but you do want to cook it enough, to cook out the flour so your sauce will taste good. Slowly add the cream and chicken stock as you continue stirring, then start to incorporate the cheese into the sauce. Add a pinch of salt and pepper.

Assembly: In a large bowl or your pasta pot combine cooked noodles, mushroom mixture, diced turkey, frozen peas, and cheese sauce. Pour into greased casserole baking dish. Top with crushed potato chips and a sprinkle of paprika. Bake at 375 degrees for about 25 minutes or until bubbling.