

# Pasta of the Month – Turkey Tetrazzini

Looking for an idea for all those leftovers? I love turkey sandwiches, but you can only have so many! Here is a great idea for some of that leftover turkey – and it's our Pasta of the Month!



## Pasta of the Month TURKEY TETRAZZINI

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This all American dish was actually named after an Italian opera singer – Luisa Tetrazzini! It is believed to be the creation of the chef of the Palace Hotel in San Francisco (sometime between 1908 and 1910), Ernest Arbogast. It is traditionally made with diced poultry or seafood and served with mushrooms a butter-cream sauce complete with wine and parmesan cheese. It's had many variations over the years, and here is my version!

Enjoy!

### **What you need:**

- 2 cups sliced mushrooms
- 2 cups chopped leftover turkey
- 3 Tablespoons butter
- 1 Tablespoon chopped fresh sage
- 2 cloves of garlic – crushed
- 2 Tablespoons flour
- $\frac{3}{4}$  cup dry white wine (see note below)
- $\frac{3}{4}$  cup half and half or milk
- $\frac{1}{4}$  cup grated parmesan cheese
- $\frac{1}{2}$  cup frozen (or leftover) peas
- 2  $\frac{1}{2}$  cups cooked noodles
- Salt and pepper to taste

NOTE: Do not use cooking wine. The flavor is entirely different and often bitter. If you don't want to use alcohol, replace this ingredient with chicken broth.

### **How to Do it:**

First, melt 2 Tablespoons of butter, then add the sage and garlic, stirring gently for about 1 minutes. Next, add the mushrooms and cook on medium until they are tender and slightly brown.



Place the turkey in the pan and cook on medium until it starts to brown on the sides just a bit.

Melt the remaining tablespoon of butter in the pan. Slowly stir in the flour and cook, stirring constantly for about 3-4 minutes. This will get the “raw” taste of the flour out. Stir in the wine and cook until the mixture begins to thicken quite a bit. Slowly stir in the half and half and the parmesan cheese.

Cook until it is thickened, but not stiff. Stir in the peas and noodles and cook until heated through.



Serve hot with a salad or left over vegetable.



A perfect dish to use some of the leftovers! Enjoy!

Serves 4



Here are some other pasta dishes you might enjoy –

[An InLinkz Link-up](#)

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