

2017 Glory Be Tea Chicken Tetrazzini Recipe

9 Tbsp butter
2 Tbsp olive oil
1 rotisserie chicken from Sam's or other groceries deboned and cut into pieces + juice
1 3/4 tsp salt
3/4 tsp ground black pepper
1 lb. white mushrooms, chopped
1 large onion, finely chopped
5 cloves garlic, minced
1 Tbsp chopped fresh thyme or equivalent dried thyme (less expensive)
½ cup dry white wine
1/3 cup all-purpose flour
3 cups whole milk, room temp
2 cups heavy whipping cream, room tempo
1 cup chicken broth or stock
1/8 tsp ground nutmeg
½ tsp creole seasoning
12 oz. linguine
1 cup frozen small peas
1/3 cup chopped fresh Italian parsley
1 cup grated parmesan
1 cup shredded parmesan
1/3 cup real back bits or pieces
¼ cup dried Italian breadcrumbs

Directions:

Preheat oven to 450 degrees F.

Add juice from rotisserie chicken container, 1 Tbsp butter and 1 Tbsp olive oil to skillet. Add chopped mushrooms and saute over medium-high heat until the liquid from mushrooms evaporates and the mushrooms become pale golden, about 12 minutes. Add the onion, garlic and thyme, saute until the onion is translucent, about 8 minutes. Add the wine and simmer until it evaporates, about 2 minutes. Transfer the mushroom mix to bowl with chopped chicken.

Melt 3 Tbsp butter in the same pan/skillet over medium-low heat. Add the flour and whisk for 2 minutes. Whisk in the milk, cream, chicken broth or stock, nutmeg, creole seasoning, 1 ¾ tsp salt and ¼ tsp pepper. Increase the heat to high. Cover and bring to boil. Simmer, uncovered, until sauce thickens slightly, whisking often, about 10 minutes.

Bring large pot of water to boil. Add linguine and cook until tender, but still a bit firm. Drain. Add linguine, sauce, peas, parsley, bacon & shredded parmesan to the chicken mixture. Toss until sauce coats the pasta and mixture is well blended.

Transfer the pasta mixture to the prepared baking dish. Stir the grated parmesan cheese & bread crumbs together in bowl. Sprinkle cheese/breadcrumb mixture over the pasta. Dot with 3 Tbsp of butter. Bake uncovered, until golden brown on top and the sauce bubbles, about 30 minutes. If casserole is prepared earlier and had been refrigerated, cook 45 min to 1 hr.