



Turkey Tetrazzini

Ingredients:

6 sliced large domestic mushrooms
6 sliced baby Portobello mushrooms
4 finely minced cloves of garlic
1 tablespoon of olive oil
½ ounce of unsalted butter
1 cup of chardonnay
4 cups of heavy whipping cream
4 ounces of shredded Gruyere cheese
4 cups of chopped cooked turkey
2 cups of peas
1 pound of cooked spaghetti
1 cup of breadcrumbs
1 cup of finely grated Parmesan cheese
Kosher salt and fresh cracked pepper to taste

Makes 9 to 12 servings

Preparation:

1. Cook the spaghetti in a large pot of boiling salted water until al dente (slightly crunchy). Set aside.
2. In a large hot sauté pan with olive oil, add in the mushrooms and caramelize.
3. Once brown, add in the garlic and butter and cook until the garlic is slightly brown.
4. Deglaze with white wine.
5. When the wine has been absorbed by the mushrooms add in the heavy cream and turn the heat to medium and cook until it becomes thick (think Alfredo sauce).
6. Once it is thick, whisk in the gruyere cheese and add in the peas, turkey, cooked spaghetti, salt and pepper and mix together.
7. Transfer the pasta mixture to a 9 x 13 casserole dish and evenly spread on the breadcrumbs and Parmesan cheese and bake in the oven on 375°F for 20 to 25 minutes or until the breadcrumbs are browned.
8. Serve hot.