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Champagne Chicken Tetrazzini Recipe

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CHAMPAGNE CHICKEN TETRAZZINI RECIPE

Ingredients

- 1 1/2 lbs. Spaghetti
- 4 Tablespoons (Tbsp) butter
- 3 cloves garlic, minced
- 1 teaspoon (tsp) Cherchies® Garlic Seasoning or Cherchies® Garlic 'n Herbs Seasoning
- 1 lb. baby Bella mushrooms, sliced
- 1/2 onion, finely chopped
- 1 cup white wine
- 1 1/2 teaspoons (tsp) Cherchies® Select Grilling Rub & Seasoning Blend
- 1/3 cup flour
- 4 cups of turkey or chicken broth
- 1 8 oz. package of cream cheese, room temperature, cut into pieces
- 1 Tablespoon (Tbsp) Cherchies® Champagne Mustard
- 3 cups cooked (leftover) chicken or turkey, diced or shredded
- 1 14 oz. package of frozen peas
- 4 slices of bacon, cooked and broken into bits
- 1 cup grated Monterey Jack Cheese
- 1 cup grated Parmesan Cheese
- Extra Cherchies® Garlic Seasoning and pepper to taste
- Extra broth or water to thin mixture if needed
- 1 cup breadcrumbs (we used homemade bread crumbs, but panko would be just fine too)



Preparation

1. Cook pasta according to package directions until almost done (al dente). The pasta will finish cooking in the oven. Drain and rinse the pasta. Set aside.
2. Preheat the oven to 350 degrees.

3. In a large pot, heat butter over medium-high heat. Add mushrooms, onions, and Cherchies® Garlic Seasoning. After a couple of minutes, add the garlic and saute until onions are translucent. Add the white wine and allow the mushroom/onion mixture to cook for several minutes, or until the liquid reduces by half.
4. Sprinkle the flour and Cherchies Select Grilling Rub & Seasoning Blend over the mushroom/onion mixture and stir until mixture thickens. Add the chicken broth and cook for an additional few minutes.
5. Reduce the heat to medium-low. Add the cream cheese pieces to the pot, the Champagne Mustard, and stir to melt. It may take a little while for the cream cheese pieces to melt, but they eventually will.
6. Add the turkey or chicken, the peas, the bacon and the cheeses. Stir to combine, adding more Garlic Seasoning and pepper to taste.
7. Add the cooked spaghetti and stir to combine. Add more broth or water if needed to thin mixture. It needs to be a bit soupy. Pour the mixture into a 9 x 13 baking dish and sprinkle with a little more Cherchies® Select Grilling Rub & Seasoning Blend, followed by the breadcrumbs. Bake for 20 minutes, or until casserole is bubbly and golden brown.
8. Enjoy!