



Chicken Tetrazzini

PREP TIME: **20 MINUTES**

TOTAL TIME: **75 MINUTES**

SERVINGS: **3 CUP SERVINGS**

Deli rotisserie chicken accelerates preparation of a classic casserole full of fabulous flavor.

Ingredients

3.5 oz uncooked spaghetti, broken into thirds
1 cup Green Giant® frozen sweet peas (from 1-lb bag)
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1/4 teaspoon salt
1/8 teaspoon pepper
1/2 cup Progresso® chicken broth (from 32-oz carton)
1/2 cup whipping cream
1 tablespoon dry sherry or water
1 cup cubed deli rotisserie chicken (from 2- to 2 1/2-lb chicken)
1/3 cup drained Green Giant® sliced mushrooms (from a 4.5 oz jar)
1/4 cup grated Parmesan cheese

Directions

* 1 Heat oven to 350°F. Cook and drain spaghetti as directed on package, adding peas during last 3 minutes of cooking.

* 2 Meanwhile, in 2-quart saucepan, melt butter over low heat. Stir in flour, salt and pepper. Cook, stirring constantly, until mixture is smooth and bubbly; remove from heat.

* 3 Stir in broth and whipping cream. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in sherry, spaghetti and peas, chicken and mushrooms.

#4 Into ungreased 8-inch square baking dish, pour spaghetti mixture. Sprinkle with cheese. Bake uncovered about 30 minutes or until bubbly in center.

Serve this one-dish meal with a crisp green salad.

Make this casserole the night before; cover and refrigerate until you're ready to bake. It may need to bake an additional 10 minutes to become bubbly in the center.

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