

Tasty Turkey Tetrazzini

Try this tasty recipe as a healthy way to use up those turkey leftovers!

8 ounces whole-wheat fettuccine, spaghetti, macaroni, or other noodles
4 tablespoons light butter (unsalted)
2 cups Mushrooms, sliced (fresh or canned)
1 teaspoon dried thyme
1/2 cup all-purpose flour
2 cups reduced-sodium chicken broth
1 1/2 cups skim milk
4 cups chopped cooked turkey
1 cup peas (frozen)
2 tablespoons grated Parmesan cheese

Preheat oven to 400 °F. Lightly grease a 9x9-inch baking dish.

Cook pasta in a large pot of boiling water until tender. (Check cooking time for pasta; remove pasta approximately 2 minutes early.)

While pasta is cooking, melt butter in a saucepan over medium heat. Add the mushrooms and thyme. Stir and cook until mushrooms are softened, about 5 minutes.

Stir in flour until well blended. (Note: Start with 1/3 cup flour and add more, if needed.) While whisking, slowly add chicken broth and milk. Bring to a boil, reduce heat, and simmer until sauce is thickened and smooth, about 5 minutes.

Add turkey, toasted almonds, frozen peas, and cooked pasta. Gently mix together. Pour into the baking dish and sprinkle with Parmesan cheese.

Bake until the sauce is bubbling and the cheese is golden brown, 25-35 minutes. Let cool up to 15 minutes before serving.

Adapted from:

<http://www.whatscooking.fns.usda.gov/recipes/myplate-cnpp/eve-s-tasty-turkey-tetrazzini>