

Chicken Tetrazzini Recipe

Prep Time: 15 minutes **Cook Time:** 1 hour 5 minutes

Total Time: 1 hour 20 minutes

This chicken tetrazzini is comforting and supremely creamy; a cheesy pasta bake loaded with juicy chicken and plump mushrooms.

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Skill Level: Easy/Medium

Cost to Make: \$20-\$25

Servings: 8 as a main course

Ingredients

For the Chicken Tetrazzini:

- 12 oz thin spaghetti or linguine
- 4 cups shredded rotisserie chicken, *or cook 2 lbs chicken breast
- 1 lb button mushrooms, thickly sliced
- 1 **medium onion**, finely chopped
- 3-4 garlic cloves, minced
- 2 Tbsp **Olive Oil**

For the Creamy Sauce:

- 4 Tbsp unsalted butter
- 1/3 cup **all-purpose flour**
- 2 1/2 cups **low sodium chicken broth**
- 1 Tbsp **lemon juice**
- 1 1/2 cups half and half, or sub with equal parts milk & heavy cream
- 1 tsp **sea salt**, or to taste
- 1/4 tsp black pepper, freshly ground
- 1/4 cup parsley,, chopped, plus more to garnish
- 1 1/2 cups shredded mozzarella cheese

Instructions

1. Preheat Oven to 350°F. Cook pasta in a large pot of salted water until al dente according to package instructions then rinse to stop the cooking process, drain and set aside.
2. Cut 4 cups of chicken meat from a rotisserie chicken and shred into bite-sized pieces and set aside.
3. Place a large dutch oven or pot over medium/high heat. Add 2 Tbsp oil then add sliced mushrooms and sauté 3 min or until softened. Add diced onions and cook until onions are soft and golden, 5-7 min. Add minced garlic and sauté another 1-2 min until fragrant. Remove to the cutting board with chicken.
4. In the same pot, melt 4 Tbsp butter and whisk in 1/3 cup flour until lightly golden (1 1/2 min). Add 2 1/2 cups chicken broth, 1 Tbsp lemon juice, 1 tsp salt, 1/4 tsp pepper and whisk until smooth. Add 1 1/2 cups half and half and bring to a simmer. Season sauce with more salt and pepper to taste.
5. Return chicken, mushrooms, onions and pasta to the pot then sprinkle in 1/4 cup chopped fresh parsley and stir to combine. Sprinkle the top generously with shredded mozzarella, cover and bake at 350°F for 30 min then remove lid and continue baking 15 min.**



Recipe Notes

*To cook your own chicken: in your dutch oven or pot, melt 1 Tbsp butter and 1 Tbsp oil over medium-high heat. Season 2 lbs chicken breasts with about 1/2 tsp salt and 1/4 tsp pepper. Once oil is hot, saute chicken until golden brown on both sides and cooked through (about 4 min per side). Remove to cutting board to cool then cut into bite-sized pieces.

**If baking in a 13x9 casserole dish, cover with foil and bake 25-30 minutes then bake uncovered an additional 10-15 min (it bakes 5-10 min faster in a casserole dish)

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