

Chicken Tetrzzini

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Luisa Tetrzzini was considered the greatest coloratura of her time. Today, though, most people recognize her name because of the noodle dish created in her honor.

- 6 tablespoons butter or margarine
- 5 tablespoons all-purpose flour
- 2½ cups chicken broth
- 1¼ cups half-and-half (light cream)
- ½ cup dry white wine
- ¾ cup grated Parmesan cheese
- ¾ pound mushrooms, sliced
- 12 ounces spaghetti
- Boiling salted water
- 3 to 4 cups cooked chicken, cut in ½-inch cubes
- Salt and white pepper

In a pan over medium heat, melt 3 tablespoons of the butter. Add flour and cook, stirring, until bubbly. Gradually pour in broth, half-and-half, and wine, and continue cooking and stirring until sauce boils and thickens. Add Parmesan cheese and mix just until cheese melts. Remove 1 cup of the sauce and reserve both portions.

In a wide frying pan over medium heat, melt remaining 3 tablespoons butter. Add mushrooms and cook until juices evaporate.

Cook spaghetti in boiling salted water according to package directions; drain well. Combine spaghetti, the larger portion of sauce, mushrooms (reserve a few

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Sunset Casserole

Cook Book

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Chicken Tetrzzini (cont'd.)

for garnish), and chicken; toss gently. Add salt and pepper to taste. Turn into a shallow greased 2-quart casserole or baking dish. Spoon remaining sauce over top and garnish with reserved mushrooms. (At this point you may cool, cover, and refrigerate until next day.)

Bake, covered, in a 375° oven for 45 minutes (1 hour, if refrigerated) or until bubbly and heated through. Remove cover and broil for a few minutes to brown top lightly. Makes 6 servings.

Don't need
to bake.