

A Sutherland Belle

Southern Chicken Tetrazzini Casserole

INGREDIENTS

- 1 ½ pounds chicken breasts or 4 cups diced cooked chicken
- 2 Tablespoons olive oil
- 1 pound sliced mushrooms
- 1 onion, diced
- 3 cloves of garlic, minced
- ½ cup plus 2 Tablespoons butter, divided
- 12 ounces thin spaghetti
- ½ cup all-purpose flour
- 4 cups half and half
- ½ cup chicken broth
- 1 teaspoon salt
- 1 teaspoon cracked black pepper
- 1 lemon juiced
- 1 ½ cups freshly grated Mozzarella cheese
- 1 cup freshly grated Parmesan cheese
- ¾ cup slivered almonds
- Chopped parsley for garnish, optional but suggested

INSTRUCTIONS

1. Preheat oven to 350°F. Prepare pasta according to package directions.
2. Meanwhile, add olive oil and chicken (season chicken breasts with about 1/2 tsp salt and 1/4 tsp pepper) to a Dutch oven and cook over medium heat for 7 minutes per side. Remove to a cutting board to cool then dice chicken into bite-sized pieces *Don't worry if it is still a little pink inside.*
3. In the dutch oven, add 2 Tbsp butter, then sliced mushrooms, and sauté 3 min or until soft. Add diced onions and cook until onions are soft (5-7 min). Add minced garlic and sauté another 1-2 min. Transfer to a separate dish.
4. In the same pot, melt 1/2 cup butter (1 whole stick) and add 1/2 cup flour whisking until lightly golden (1 1/2 min). Add half and half, chicken stock, lemon juice, salt, and pepper, and whisk until smooth. Do not boil, rather simply simmer
5. Remove from heat; stir in diced cooked chicken, mushrooms mixture, mozzarella cheese, and hot cooked pasta.
6. Spoon mixture into a lightly greased 13- x 9-inch baking dish; sprinkle with Parmesan cheese and top with slivered almonds.
7. Cover and bake at 350°F for 30 min then remove the lid and continue baking for 15 min. Garnish with fresh parsley if desired. Enjoy!