



RECIPE | TOMATOES



CREAMY TURKEY TETRAZZINI



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INGREDIENTS

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
- 6** peperoncini, drained & diced
- 1 lb** linguine, cooked & drained
- 4 cups** cooked turkey, cubed
- 3 cups** chicken broth
- 1 cup** heavy whipping cream
- 1 cup** mushrooms, sliced

- ½ cup** Parmesan cheese, grated
- ¼ cup** fresh parsley, chopped
- 6 tbsp** butter
- 6 tbsp** all-purpose flour
- ½ tsp** cayenne pepper
- Salt & pepper, to taste

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 In a large saucepan, melt butter over medium heat. Stir in flour, salt, pepper & cayenne pepper until smooth. Gradually add in broth.
- 3 Bring to a boil and stir for 2 minutes until thickened. Remove from heat & stir in cream.
- 4 Add 2 cups of cooked sauce to cooked noodles & toss to coat. Transfer to a baking dish and make a well in the center of the pasta.
- 5 To the remaining sauce, add turkey, tomatoes, mushrooms, peperoncini, and parsley & mix well.
- 6 Pour into the well in center of dish and top with Parmesan cheese.
- 7 Cover and bake for 30 minutes. Uncover and bake for another 20 minutes.



1 hr 10 min

10 min | **1 hour**
PREP. | COOKING



8



easy