

Betty's Terrific Chicken (or Turkey) Tetrazzini



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In this video, Betty demonstrates how to make Chicken (or Turkey) Tetrazzini. This is a great use for leftover chicken (or turkey).

Ingredients:

two (10.75-oz.) cans condensed cream of chicken soup

1 ½ cups milk

1 cup grated Parmesan cheese (I use the kind that comes in a can for this casserole.)

1 teaspoon onion powder

3 cups cooked chicken (or turkey) chunks (If I don't have leftovers, I like to place a few salted chicken breasts in a crockpot and cook them on HIGH for about 3 ½ hours. After cooling them, I cut or pull them into chunks, measuring what I need for my recipe and freezing leftovers for later casseroles.)

1 cup chopped fresh portabella mushrooms

½ of a 1 pound package of vermicelli (or spaghetti), cooked according to package instructions (I used 1 teaspoon salt.)

cooking oil spray

¾ cup dry breadcrumbs

5 tablespoons melted butter

In a large bowl, stir together two cans condensed cream of chicken soup, 1 ½ cups milk, 1 cup grated Parmesan cheese, and 1 teaspoon onion powder. Add 3 cups cooked chicken chunks, 1 cup chopped mushrooms, and cooked vermicelli. Toss to coat. Spoon the chicken (or turkey) mixture into an 8-inch by 12-inch baking dish that has been sprayed with cooking oil spray. In a small bowl, mix ¾ cup dry breadcrumbs with 5 tablespoons melted butter. Sprinkle the breadcrumb mixture over the top of the chicken (or turkey) mixture. Bake at 400 degrees (F) for 25 minutes, or until mixture is hot and bubbling and breadcrumbs are beginning to brown. Remove from oven and serve immediately. YUM!