

Chicken Tetrazzini with Peas

- Prep Time 25 min
- Total Time 55 min
- Servings 6

1 package (7 oz) spaghetti, broken into thirds
2 cups frozen sweet peas (from 1-lb bag)
1/4 cup butter or margarine
1/4 cup Gold Medal™ all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
1 cup Progresso™ chicken broth (from 32-oz carton)
1 cup whipping cream
2 tablespoons dry sherry or water
2 cups cubed deli rotisserie chicken (from 2- to 2 1/2-lb chicken)
1 jar (4.5 oz) sliced mushrooms, drained
1/2 cup grated Parmesan cheese



1. Heat oven to 350°F. Cook and drain spaghetti as directed on package, adding peas during last 3 minutes of cooking.
2. Meanwhile, in 3-quart saucepan, melt butter over low heat. Stir in flour, salt and pepper. Cook, stirring constantly, until mixture is smooth and bubbly; remove from heat.
3. Stir in broth and whipping cream. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in sherry, spaghetti and peas, chicken and mushrooms.
4. Into ungreased 2-quart casserole, pour spaghetti mixture. Sprinkle with cheese. Bake uncovered about 30 minutes or until bubbly in center.