

# Skillet Turkey Tetrazzini

- 2 Tbsp. I Can't Believe It's Not Butter!® Spread
  - 1 small onion, chopped
  - 1 clove garlic, chopped
  - 2 Tbsp. all-purpose flour
  - 1-1/4 cups chicken broth
  - 2 cup cut-up cooked turkey
  - 1/4 cup grated Parmesan cheese
  - 1 cup frozen green peas, thawed
  - 8 ounces sliced mushrooms
  - 1/2 cup Hellmann's® or Best Foods® Real Mayonnaise
  - 8 ounces linguine, cooked and drained
1. Melt Spread in 12-inch skillet over medium-high heat and cook mushrooms and onion, stirring occasionally, 5 minutes or until vegetables are golden.
  2. Reduce heat to medium. Stir in garlic and flour and cook, stirring constantly, 2 minutes. Whisk in broth and Hellmann's® or Best Foods® Real Mayonnaise; bring to a boil.
  3. Reduce heat and simmer, stirring occasionally, 2 minutes or until thickened.
  4. Stir in turkey, linguine, peas and cheese and cook 2 minutes or until heated through. Season, if desired, with salt and pepper.