

# Easy Slow Cooker Turkey Tetrazzini

- Prep Time 15 min
- Total Time 4 hr 15 min
- Servings 4



- 1 (10.5 oz) can cream of chicken or mushroom soup
- 1 cup vegetable or chicken broth
- 1/2 cup heavy cream
- 1/4 cup dry white wine
- 2 cups diced cooked turkey breast
- 2 cups broken uncooked spaghetti noodles
- 1 cup frozen peas
- 1 cup shredded Parmesan cheese, divided
- 1/4 cup chopped white onion
- 2 tablespoons chopped pimientos
- 1 (4.5 oz) jar sliced mushrooms, drained
- 1 teaspoon dried parsley
- 1/4 teaspoon paprika
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- Pinch nutmeg
- Chopped fresh parsley, for serving (optional)

1. Lightly spray bottom and sides of a slow cooker with cooking spray.
2. In a large bowl, stir together soup, broth, cream and wine. Add turkey, noodles, peas, 1/2 cup Parmesan cheese, onion, pimientos, mushrooms, dried parsley, paprika, salt, pepper and nutmeg. Stir until just combined.
3. Pour mixture into prepared slow cooker. Sprinkle top with remaining Parmesan cheese.
4. Cover and cook on LOW 4 to 5 hours until noodles are tender. Serve topped with chopped fresh parsley and more salt and pepper to taste.