

# Make Ahead Turkey Tetrazzini

- Prep Time 30 min
- Total Time 9 hr 25 min
- Servings 8

- 8 oz. uncooked spaghetti
- 1/4 cup margarine or butter
- 2 cups sliced fresh mushrooms
- 3 tablespoons Gold Medal™ all-purpose flour
- 2 cups Progresso™ chicken broth
- 3/4 cup half-and-half
- 1 to 3 tablespoons dry sherry, if desired
- 1/4 cup chopped fresh parsley
- 1 teaspoon salt
- 1/8 teaspoon nutmeg
- Dash pepper
- 3 cups cubed cooked turkey
- 1/2 cup grated Parmesan cheese
- Chopped fresh parsley, if desired



1. Cook spaghetti as directed on package. Drain.
2. Meanwhile, melt margarine in Dutch oven over medium heat. Add mushrooms; cook 5 minutes or until tender, stirring frequently. Reduce heat to medium-low. Add flour; cook and stir until bubbly. Gradually add broth, stirring constantly, until mixture boils and thickens. Remove from heat; stir in half-and-half, sherry, 1/4 cup parsley, salt, nutmeg and pepper.
3. Add cooked spaghetti and turkey to mushroom mixture; stir gently to mix. Spoon mixture into ungreased 13x9-inch (3-quart) glass baking dish. Cover with foil; refrigerate at least 8 hours or overnight.
4. Heat oven to 350°F. Uncover baking dish; sprinkle Parmesan cheese over top. Cover; bake at 350°F. for 45 to 55 minutes or until thoroughly heated, removing foil during last 10 minutes of baking time.
5. Sprinkle with parsley.