



# Chicken Tetrazzini



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## Introduction

Chicken Tetrazzini is a creamy pasta dish that combines tender chicken, mushrooms, and a rich sauce, all baked to perfection. This comforting meal is not only easy to prepare but also a crowd-pleaser, making it perfect for family dinners or gatherings.

## Detailed Ingredients with measures

- Cooked chicken, shredded (4 cups)
- Egg noodles (12 ounces)
- Cream of mushroom soup (1 can, 10.5 ounces)
- Chicken broth (1 cup)
- Milk (1 cup)
- Parmesan cheese, grated (1 cup)
- Mushrooms, sliced (8 ounces)
- Garlic powder (1 teaspoon)
- Onion powder (1 teaspoon)
- Black pepper (1/2 teaspoon)
- Salt (to taste)
- Olive oil (2 tablespoons)
- Breadcrumbs (1/2 cup)

## Prep Time

The preparation time for Chicken Tetrazzini is approximately 15 minutes. This allows ample time to gather ingredients and get everything ready for cooking.

## Cook Time, Total Time, Yield

The cook time is around 30 minutes, resulting in a total time of about 45 minutes from start to finish. This recipe yields approximately 6 servings, making it an excellent option for feeding a small group or for meal prepping throughout the week.



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# Detailed Directions and Instructions

## Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C). This will ensure it is ready for baking the chicken tetrazzini once the preparation is complete.

## Step 2: Cook the Pasta

Boil a large pot of salted water. Add the pasta and cook according to the package instructions until al dente. Drain the pasta and set aside.

## Step 3: Prepare the Chicken

In a large skillet over medium heat, melt some butter and cook the diced chicken until it is no longer pink in the center. This should take approximately 6-8 minutes. Once fully cooked, remove the chicken from the skillet and set it aside.

See also [Butter Tart Squares Recipe](#)

## Step 4: Make the Sauce

In the same skillet, add more butter and sauté the chopped onions and garlic until they become translucent. Stir in the flour and cook for a minute to form a roux. Gradually whisk in the chicken broth and then the cream, cooking until the sauce thickens.

## Step 5: Combine Ingredients

In a large mixing bowl, combine the cooked pasta, chicken, sauce, and frozen peas. Mix well to ensure that all ingredients are thoroughly coated with the sauce.

### **Step 6: Assemble the Casserole**

Transfer the mixture into a greased 9×13 inch baking dish. Spread it evenly to ensure even cooking.

### **Step 7: Top with Cheese**

Sprinkle shredded cheese on top of the assembled dish. This will create a deliciously melted topping once baked.

### **Step 8: Bake the Tetrazzini**

Place the baking dish in the preheated oven and bake for 25-30 minutes, or until the cheese is bubbly and golden.

### **Step 9: Serve**

Allow the chicken tetrazzini to cool for a few minutes before serving. Scoop onto plates and enjoy.

## **Notes**

### **Note 1: Pasta Options**

You can use any type of pasta, such as spaghetti or fettuccine, according to your preference.

### **Note 2: Leftovers**

Leftover tetrazzini can be stored in an airtight container in the refrigerator for up to 3 days. Reheat thoroughly before serving.

**Note 3: Variation**

Feel free to add vegetables like mushrooms or bell peppers for added flavor and nutrition.

**Note 4: Gluten-Free Option**

For a gluten-free version, substitute regular pasta with gluten-free pasta.



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# Cook techniques

## Boiling Pasta

Boil water in a large pot and add salt before cooking the pasta until al dente. This ensures it remains firm when baked.

See also [Delicious and Easy Dip Recipes to Try](#)

## Sautéing Vegetables

Use a skillet to sauté onions and mushrooms in butter until they're tender, enhancing their flavors before adding them to the dish.

## Combining Ingredients

Gently mix the cooked pasta, sautéed vegetables, shredded chicken, and sauce in a large bowl to ensure even distribution of flavors.

## Baking

Transfer the mixture to a baking dish and bake until bubbly and golden on top, allowing the flavors to meld together.

# FAQ

## Can I use a different type of pasta?

Yes, you can substitute with different pasta shapes, but adjust cooking times accordingly.

## Is there a vegetarian option?

You can replace the chicken with a variety of vegetables or plant-based

proteins for a vegetarian version.

**How can I store leftovers?**

Leftovers can be stored in an airtight container in the refrigerator for up to three days.

**Can I freeze chicken tetrazzini?**

Yes, you can freeze the casserole before baking it. Just cover tightly and bake from frozen, adding extra time as needed.

**What can I serve with chicken tetrazzini?**

It pairs well with a side salad or garlic bread for a complete meal.



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## Conclusion

This chicken tetrazzini recipe offers a delightful blend of flavors and textures, making it a comforting meal that can easily feed a crowd. With creamy sauce and tender chicken mixed with pasta, it's a dish that brings satisfaction to every bite. Whether you're serving it for a family dinner or a gathering, it's sure to impress.

## More recipes suggestions and combination

### **Vegetable Tetrazzini**

Swap chicken for a medley of sautéed vegetables like mushrooms, bell peppers, and spinach for a delicious vegetarian tetrazzini.

### **Seafood Tetrazzini**

Incorporate shrimp or crab meat into the dish for a seafood twist that's both rich and flavorful.

See also Caramel Apple Fudge Delight

### **Buffalo Chicken Tetrazzini**

Add buffalo sauce to the mix for a spicy kick that brings a whole new dimension to the traditional recipe.

### **Pesto Chicken Tetrazzini**

Mix in some pesto for a fresh herbal flavor that pairs beautifully with the creamy sauce and chicken.

### Gluten-Free Tetrazzini

Use gluten-free pasta to adapt the dish for those with gluten sensitivities, while maintaining all the delicious flavors.

### Cheesy Broccoli Tetrazzini

Incorporate steamed broccoli and an extra layer of cheese to enhance the nutrition and flavor profile of the dish.



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