



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 tetrizzini 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 Tetrizzini

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

Seafood Tetrizzini

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 Tetrizzini

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

Pesto Chicken Tetrizzini

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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