



Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner

My First Bite of Tetrazzini

I remember the smell from my grandma's kitchen. It was rich, cheesy, and so warm. That first forkful of tetrazzini was pure magic. The creamy sauce hugged every single noodle. **Ever wondered how you could turn simple ingredients into something unforgettable?** This dish feels like a big, comforting hug. It always brings my family running to the table.

A Kitchen Mishap and a Lesson

My first try making this was a mess. I used far too much black pepper. We all drank a lot of water that night! But we still ate every last bite

together. **That mishap taught me a beautiful lesson. Home cooking is about connection, not perfection.** It is about sharing food and laughs. What is your favorite family meal memory?

Why This Dish Tastes So Good

Two things make this tetrazzini special. The creamy sauce gets its depth from two soups. The shredded cheese on top forms a perfect golden crust. **Which flavor combo surprises you most: the soups or the cheese?** The textures of soft pasta and crispy cheese are amazing. This balance is why everyone asks for seconds.

A Slice of Food History

This dish has opera roots. It was created for a famous singer in the early 1900s. They named it after her, the great Luisa Tetrazzini. It became a classic American comfort food. ***Did you know some stories say it started in San Francisco?*** This history makes dinner feel a bit fancy. Would you try a classic or modern version?



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Ingredients:

Ingredient	Amount	Notes
Linguine	12 ounces	Cooked as directed on package
Cream of chicken soup	10.5 ounces	
Cream of mushroom soup	10.5 ounces	
Chicken broth	1 ½ cups	
Heavy cream	1 cup	
Whole milk	½ cup	
Sour cream	½ cup	
Onion powder	2 teaspoons	
Kosher salt	½ teaspoon	
Black pepper	½ teaspoon	
Chicken breast	4 cups	Cooked and diced
Colby and monterey jack cheese	2 cups	Shredded
Fresh flat parsley	1½ tablespoons	Chopped (optional garnish)

Why This Tetrazzini is My Go-To Comfort Meal

Step 1 First, get your oven heating to 350°F. Grab a 9×13 baking dish too. Give it a light spray with nonstick spray. Set your prepared dish aside for later.

See also Grilled Avocado Stuffed with Mango Chicken

Step 2 Cook your linguine as the package says. Make sure to drain all the water well. Let those noodles cool just a little. (A hard-learned tip: slightly undercook the pasta. It will finish in the oven and stay perfect).

Step 3 Now, let's make that creamy sauce. Whisk both cream soups in a big bowl. Add the broth, cream, milk, and sour cream. Sprinkle in the onion powder, salt, and pepper.

Step 4 Time to mix everything together. Use tongs to coat the noodles in sauce. Then, fold in all that diced chicken. Make sure every piece is covered nicely.

Step 5 Pour your mixture into the baking dish. Spread it out so it's even. Top it all with the shredded cheese. Now it's ready for the oven!

Step 6 Bake your dish uncovered for 40 minutes. You want it bubbly and golden brown. Let it sit for a few minutes after. Then, add fresh parsley if you like.

What is the best pasta to use for a bake like this? Share below!

Cook Time: 40 minutes

Total Time: 50 minutes

Yield: 9 servings

Category: Dinner, Comfort Food

Make It Your Own: Fun Twists on a Classic

This recipe is so easy to change up. Try one of these fun spins for something new. Each one brings its own special flavor to the table.

Veggie Lover's Delight Skip the chicken completely. Add lots of broccoli and mushrooms instead. It becomes a hearty vegetarian meal.

Kick of Heat Love a little spice? Add a diced jalapeño to the sauce. You could also use pepper jack cheese on top.

Thanksgiving Leftovers Use shredded turkey instead of chicken. Stir in some frozen peas and carrots. It tastes just like the holidays.

See also [Best Yet Banana Mini Muffins Recipe](#)

Which creative spin would your family love the most? Vote in the comments!

Serving Your Masterpiece

This bake is a full meal by itself. But a simple side can make it even better. A crisp green salad is always a good choice. Buttery garlic bread is another family favorite.

For drinks, I have two perfect picks. A cold glass of milk is my top choice. For the adults, a crisp chardonnay pairs beautifully.

Which would you choose tonight: the salad or the garlic bread?



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Keep It Fresh or Freeze It

Store leftovers in the fridge for up to four days. Reheat single servings in the microwave. For a bigger portion, use the oven. It keeps the cheese nice and melty. You can also freeze this dish for later.

Let the baked tetrazzini cool completely first. Then, wrap the whole dish tightly. It will keep in the freezer for about three months. Thaw it in the fridge overnight before reheating. This is a great meal for busy weeks.

Simple Fixes for Common Hiccups

Is your sauce too thick? Just add a splash more broth. If it is too thin, add a little extra cheese. My sauce was once too thin. A bit more cheese fixed it right up.

Is the pasta drying out in the oven? Make sure your dish is covered with foil. Bake it for the last ten minutes uncovered. This matters for a perfect, creamy texture every time. Nobody likes a dry noodle.

Your Tetrazzini Questions Answered

Q: Can I make this gluten-free? A: Yes! Use gluten-free pasta and soups. It works just as well.

Q: Can I prepare it ahead of time? A: Assemble the dish and refrigerate it. Bake it when you are ready.

Q: What cheese can I swap? A: Cheddar or mozzarella are great choices. Use what you love.

Q: How do I double this for a crowd? A: Use two baking dishes. Keep an eye on the baking time.

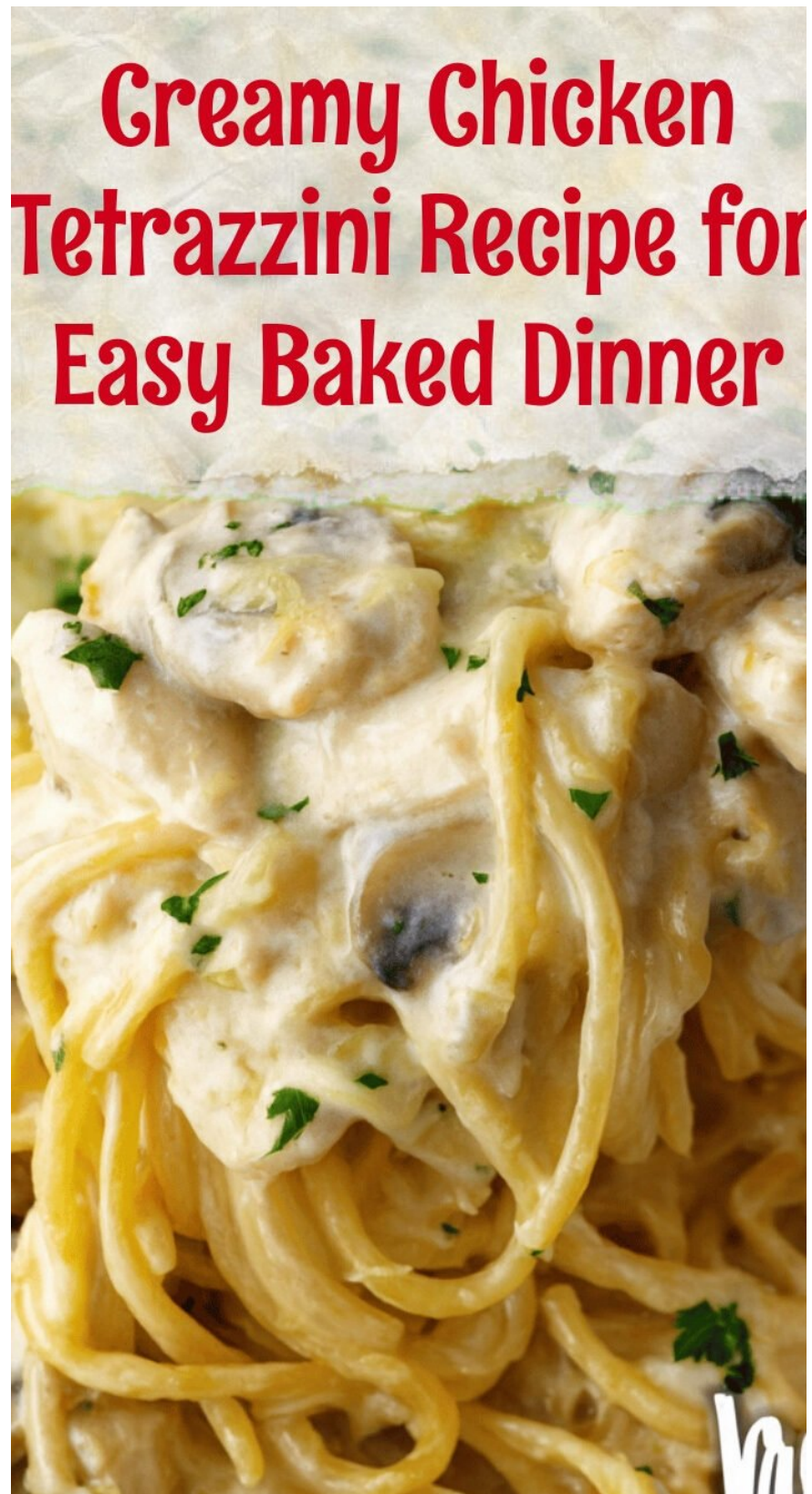
See also Cabbage Roll Casserole

Q: Can I use a different protein? A: Turkey is a fantastic swap. It tastes very similar to chicken. What other proteins would you try in this dish?

Share Your Comfort Food Creation

I hope this dish brings warmth to your table. It is a true family favorite. A good meal connects us all. That is why cooking matters so much.

I would love to see your results. Tag **Savory Discovery on Pinterest** with your photos. Happy cooking! —Elowen Thorn.





Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner | 11

Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner





Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner | 13

[Print Recipe](#)



Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner

Author: Elowen Thorn



Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner | 15

Cooking Method: [Baking](#)



Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner | 16

Cuisine: [American](#)



Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner | 17

Courses: [Dinner](#) [Main](#)



Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner | 18

Difficulty: **Beginner**



Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner | 19

Prep time: **15 minutes**



Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner | 20

Cook time: **35 minutes**



Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner | 21

Rest time:



Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner | 22

Total time: **50 minutes**



Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner | 23

Servings: **9 servings**



Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner | 24

Calories: **kcal**



Creamy Chicken Tetrazzini Recipe for Easy Baked Dinner | 25

Best Season: **Summer**

Description

This creamy chicken tetrazzini recipe brings together tender chicken,

pasta, and cheese in one easy baked dish. It's perfect for weeknight dinners, family meals, or cozy comfort food cravings.

Ingredients

- ☐ 12 ounces linguine cooked as directed on package
- ☐ 10.5 ounces cream of chicken soup
- ☐ 10.5 ounces cream of mushroom soup
- ☐ 1 ½ cups chicken broth
- ☐ 1 cup heavy cream
- ☐ ½ cup whole milk
- ☐ ½ cup sour cream
- ☐ 2 teaspoons onion powder
- ☐ ½ teaspoon kosher salt
- ☐ ½ teaspoon black pepper
- ☐ 4 cups chicken breast cooked and diced
- ☐ 2 cups colby and monterey jack cheese shredded
- ☐ 1½ tablespoons fresh flat parsley chopped ((optional garnish))

Instructions

1. Preheat the oven to 350°F. Lightly spray a 9×13 baking dish with nonstick spray and set it aside.
2. Cook and drain the linguine according to the package instructions and set aside.
3. In a large mixing bowl whisk together the cream of chicken soup, cream of mushroom soup, chicken broth, heavy cream, whole milk, sour cream, onion powder, kosher salt, and black pepper. Whisk until all the ingredients are completely smooth.
4. Using tongs, add the linguine to the creamy soup mixture and “toss” the noodles in the sauce until coated.

5. Add the diced chicken breast and “toss” until completely incorporated and coated.
6. Pour the coated noodles and chicken into the prepared baking dish. Evenly sprinkle the shredded cheese over the noodles and chicken.
7. Bake uncovered for 40 minutes.
8. Evenly sprinkle the chicken tetrazzini with the fresh chopped parsley.

Keywords: Chicken, Pasta, Tetrazzini, Comfort Food, Casserole