



# Creamy Turkey Pasta Casserole Bake

## A Cozy Name for a Cozy Dish

I have always loved the name Tetrazzini. It sounds so fancy. But the dish itself is pure comfort food. It is like a warm hug on a cool evening.

I first had it years ago after a big holiday. We had so much leftover turkey. This recipe was the perfect way to use it. Nothing went to waste. Do you have a favorite recipe for using up leftovers?

## Why This Meal Matters

This casserole is more than just food. It brings everyone to the table. The smell alone makes people gather in the kitchen. I love that.

Sharing a meal like this connects us. It is a time to talk and laugh. That is why this matters. It feeds our bodies and our hearts. What is a meal that always brings your family together?

## Let's Talk Flavors

The sauce gets so creamy. The sour cream and mushroom soup work together. They make it rich and smooth. The little bit of cayenne is my secret.

It does not make it spicy. It just adds a nice warmth in the background. You will not even know it is there. But you would miss it if it was gone. Doesn't that smell amazing when it starts to bubble?

## A Little Story for You

I once made this for my grandson. He saw the noodles and said, "Spaghetti cake!" I still laugh at that. Now, that is what we call it in my house.

It just goes to show. The simplest names are often the best. Food does not need to be complicated to be loved.

## A Handy Tip for You

Do not overcook your noodles. They should be a little firm, or "al dente." They will finish cooking in the oven. This keeps them from getting mushy.

This is a good lesson for life, I think. Sometimes, it is best to not finish everything all at once. A little patience makes the result better. \*Fun fact: \* The name "al dente" is Italian. It means "to the tooth."

## Your Turn in the Kitchen

This recipe is very forgiving. You can use chicken instead of turkey. You can add some peas or carrots for color. Make it your own.

Cooking should be fun, not scary. This is a great dish for a young cook to try. What would you add to make it special for your family? I would love to hear your ideas.

See also [Classic Homemade Beef Pot Pie Recipe](#)



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**Ingredients:**

Ingredient	Amount	Notes
Spaghetti noodles	1 box (16 ounces)	Cooked al dente
Turkey, cooked	3 cups	Cut into cubes
Condensed cream of mushroom soup	2 cans (10.5 ounces each)	
Sour cream	2 cups	
Chicken broth	½ cup	
Unsalted butter	½ cup (1 stick / 113 g)	Melted
Parmesan cheese	¼ cup	Grated
Kosher salt	½ teaspoon	
Pepper	½ teaspoon	
Onion powder	¼ teaspoon	
Garlic powder	¼ teaspoon	
Cayenne pepper	⅛ teaspoon	
Mozzarella cheese	2 cups (226 g)	Shredded, for topping
Fresh parsley	1 tablespoon	Chopped, for garnish



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## My Cozy Turkey Tetrazzini

This recipe is my favorite way to use up leftover turkey. It turns simple ingredients into a warm, bubbly feast. My grandkids call it “the best noodle bake ever.” I have to agree with them. It always makes the kitchen smell wonderful.

Let’s get everything ready. First, preheat your oven to 325°F. Then, cook your spaghetti noodles until they are just tender. We call that al dente. It means they will hold up in the bake. (A hard-learned tip: don’t overcook the noodles now. They will get softer later in the oven!)

**Step 1:** Grab your biggest mixing bowl. Put the turkey, soup, and sour cream in it. Add the chicken broth and that melted butter. Then sprinkle in all those lovely spices. Give it a good stir until it’s all friends. Doesn’t that look creamy already?

**Step 2:** Now, add your cooked noodles to the bowl. Gently toss them until they are coated in that delicious sauce. I use two big spoons for this. It’s like giving the noodles a cozy blanket. Be gentle so they don’t break.

**Step 3:** Pour everything into your prepared baking dish. Spread it out evenly. Now for the best part! Sprinkle all that mozzarella cheese on top. I like to cover every single noodle. **Do you like your cheese golden or just bubbly? Share below!**

**Step 4:** Cover the dish tightly with foil. Bake it for 45 minutes. This lets all the flavors get to know each other. Then, take the foil off. Let it bake for 10-15 more minutes. Watch the cheese get bubbly and perfect. I still smile when I see it.

**Cook Time** About 1 hour

**Total Time** 1 hour 20 minutes

**Yield** 8 servings

**Category** Dinner, Main Course

## Three Tasty Twists to Try

This recipe is like a good friend. It's happy to change things up. You can make it new every time. Here are a few of my favorite ways to play with it.

See also [Creamy Cajun Ranch Chicken Pasta Dinner](#)

**The Chicken Swap.** Use shredded cooked chicken instead of turkey. It's just as cozy and delicious. My neighbor taught me that one.

**The Veggie Lover.** Add a cup of frozen peas and carrots to the mix. They add a sweet little pop of color and flavor.

**The Little Spice.** Use a can of cream of celery soup and add a dash of paprika. It gives it a different kind of warmth.

**Which one would you try first? Comment below!**

## Serving Your Masterpiece

This casserole is a full meal by itself. But I love to add a little something on the side. A simple green salad with a light dressing is perfect. The crispness balances the creamy noodles so well. Some buttery garlic bread is also a wonderful idea.

What to drink with it? A cold glass of apple cider is my go-to. The sweetness is just right. For the grown-ups, a chilled glass of Chardonnay

pairs beautifully. It feels a bit fancy. **Which would you choose tonight?**



## Creamy Turkey Pasta Casserole Bake

### Keeping Your Casserole Cozy

Let's talk about keeping your casserole tasty for later. Once it's cool, cover the dish tightly. You can keep it in the fridge for up to three days. For the freezer, use a freezer-safe container. It will be good for about three months.

I remember my first time freezing a casserole. I used a flimsy plate cover. The noodles got a little dry. A good, tight wrap makes all the difference. This matters because a well-stored meal is a gift to your future self. On a busy night, a ready-made dinner is a lifesaver.

To reheat, let a frozen one thaw in the fridge overnight. Then bake it at 325°F until warm and bubbly. You can also reheat single servings in the microwave. Have you ever tried storing it this way? Share below!

### Simple Fixes for Common Troubles

Sometimes our cooking has little hiccups. Do not worry. Here are some easy fixes. If your sauce seems too thick, add a splash more broth. If it is too thin, a little extra parmesan cheese can help thicken it.

I once forgot to salt the pasta water. The whole dish tasted a bit flat. Salting your water gives the noodles flavor from the inside out. This small step matters because it builds a foundation of taste. Getting these little things right makes you a more confident cook.

See also [Hearty Beef and Cheese Hobo Bake](#)

If the top is not browning, remove the foil for the last few minutes. For a dry casserole, you might have baked it a bit too long. \*Fun fact: a glass

baking dish holds heat longer than a metal one.\* Which of these problems have you run into before?

## Your Turkey Tetrazzini Questions

**Q: Can I make this gluten-free?** A: Yes! Use your favorite gluten-free spaghetti and check your soup labels.

**Q: Can I prepare it ahead of time?** A: Absolutely. Assemble the dish, cover it, and keep it in the fridge. Just add a few extra minutes to the baking time.

**Q: What can I use instead of turkey?** A: Cooked chicken or even canned tuna works wonderfully in this recipe.

**Q: Can I make a smaller portion?** A: You can easily cut all the ingredients in half. Use an 8x8 inch baking dish.

**Q: Is the cayenne pepper very spicy?** A: Not at all. It just adds a little warmth in the background. Which tip will you try first?

## From My Kitchen to Yours

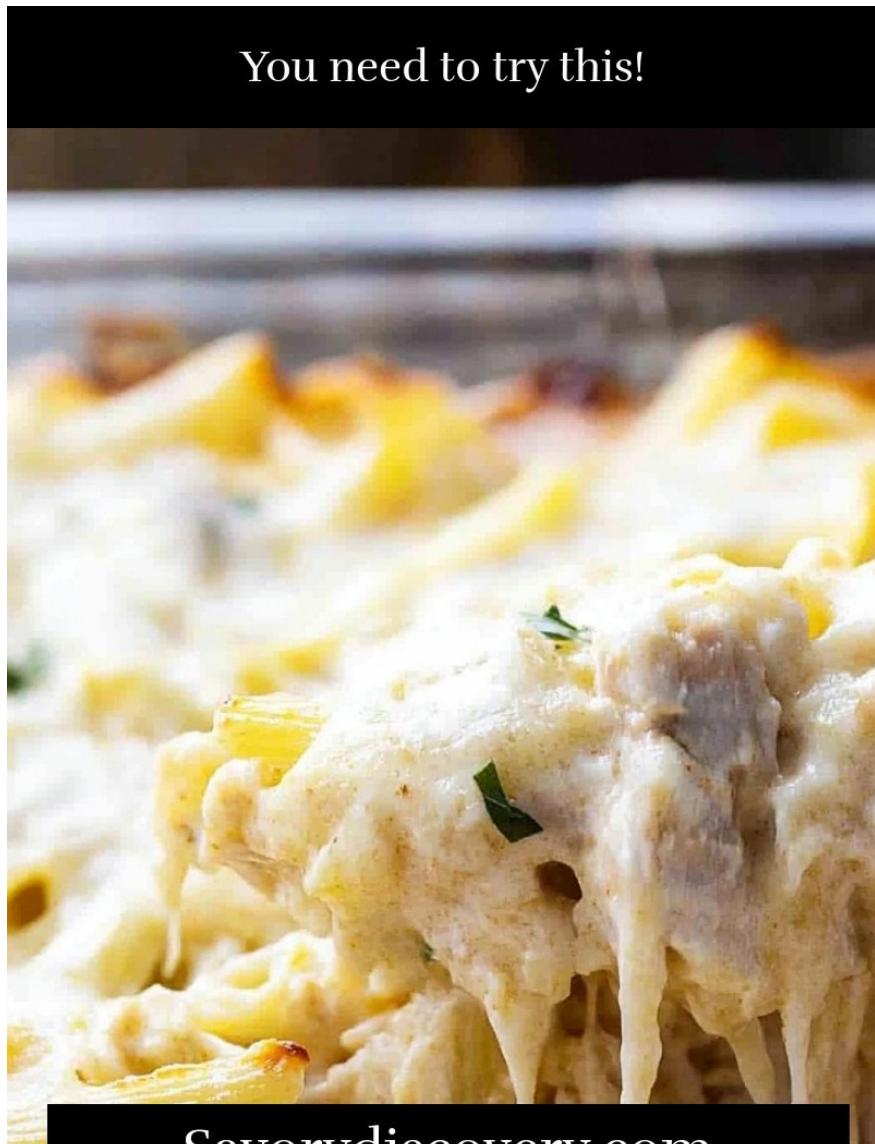
I hope this recipe brings warmth to your table. It is a dish full of comfort and happy memories for me. I love seeing your own kitchen creations.

Please share your results with me. Have you tried this recipe? Tag us on Pinterest! It makes my day to see your family enjoying a meal I shared. Thank you for cooking with me today.

Happy cooking!

—Elowen Thorn.

You need to try this!



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# Creamy Turkey Pasta Casserole Bake

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)



## Creamy Turkey Pasta Casserole Bake | 20

Courses: [Dinner Main Course](#)

Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time:**1 hour**



## Creamy Turkey Pasta Casserole Bake | 24

Rest time:



## Creamy Turkey Pasta Casserole Bake | 25

Total time: **1 hour 15 minutes**

Servings: **8 servings**

Calories: **499 kcal**

Best Season:**Summer**

## **Description**

A comforting and creamy pasta bake loaded with tender turkey and a

rich, cheesy sauce, perfect for a family dinner.

## Ingredients

- ▢ 1 box (16 ounces) spaghetti noodles, cooked al dente per package instructions
- ▢ 3 cups turkey, roasted or cooked, cut into cubes
- ▢ 2 cans (10.5 ounces each) condensed cream of mushroom soup
- ▢ 2 cups sour cream
- ▢ ½ cup chicken broth
- ▢ ½ cup (1 stick / 113 g) unsalted butter, melted
- ▢ ¼ cup parmesan cheese, grated
- ▢ ½ teaspoon kosher salt
- ▢ ½ teaspoon pepper
- ▢ ¼ teaspoon onion powder
- ▢ ¼ teaspoon garlic powder
- ▢ ⅛ teaspoon cayenne pepper

**2 cups (226 g) mozzarella cheese, shredded**

**1 tablespoon fresh parsley, chopped for garnish**

## Instructions

1. Preheat oven to 325°F and cook spaghetti noodles al dente. Spray a 9×13-inch baking dish with nonstick spray.
2. In a large bowl combine turkey, cream of mushroom soup, sour cream, broth, butter, parmesan, salt, pepper, onion powder, garlic powder, and cayenne pepper. Mix until well combined.

3. Add cooked noodles and toss to combine.
4. Pour into prepared 9x13-inch baking dish. (You could also use a 12-inch oven-safe skillet.)
5. Top with shredded mozzarella cheese.
6. Cover with aluminum foil and bake 45 minutes.
7. Remove foil and bake an additional 10-15 minutes, or until cheese is hot and bubbly.
8. Top with parsley. Serve.

## Notes

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