



Chicken Tetrazzini (2017 GBT)

9 Tbsp butter

2 Tbsp olive oil

2 rotisserie chicken deboned and cut into pieces + juice

1 $\frac{3}{4}$ tsp salt

$\frac{3}{4}$ tsp pepper

1 pound white mushrooms finely chopped

5 cloves garlic, minced

1 Tbsp chopped fresh thyme or equivalent dried thyme

$\frac{1}{2}$ cup dry white wine

$\frac{1}{3}$ cup all purpose flour

3 cups whole milk, room temperature

2 cups heavy whipping cream, room temperature

1 cup chicken broth or stock

$\frac{1}{8}$ tsp ground nutmeg

$\frac{1}{2}$ tsp creole seasoning

12 oz. linguine pasta

1 cup frozen peas (can be omitted)

$\frac{1}{3}$ cup chopped fresh Italian parsley

1 cup grated parmesan

1 cup shredded parmesan

$\frac{1}{3}$ cup real bacon bits

$\frac{1}{4}$ cup dried Italian bread crumbs

Directions:

1. Preheat oven to 450 degrees F

2. Add juice from one rotisserie chicken container, 1 Tbsp butter and 1 Tbsp olive oil to skillet. Add chopped mushrooms and sauté over medium-high heat until the liquid in the mushrooms evaporates and the mushrooms become pale golden, about 12 minutes. Add the onion, garlic and thyme, sauté until the onion is translucent, about 8 minutes. Add the wine and simmer until it evaporates, about 2 minutes. Transfer the mushroom mix to the bowl containing the chopped chicken.
3. Melt 3 Tbsp butter in the same pan/skillet over medium high heat. Add the flour and whisk for 2 minutes. Whisk in the milk, cream, chicken broth or stock, nutmeg, creole seasoning, 1 $\frac{3}{4}$ tsp salt and the pepper. Increase heat to high. Cover and bring to a boil. Simmer uncovered, until sauce thickens slightly, whisking often, about 10 minutes.
4. Bring a large pot of water to boil. Add linguine and cook until tender (approximately 10 minutes), but still firm. Drain. Add linguine, sauce, peas, parsley, bacon and shredded parmesan to the chicken mixture. Toss until sauce coats the pasta and mixture is well blended.
5. Transfer the pasta mixture to prepared baking dish. Stir grated parmesan cheese and bread crumbs together in a bowl. Sprinkle cheese/bread crumb mixture over the pasta. Dot with 3 Tbsp of butter. Bake uncovered, until golden brown on top and the sauce bubbles, about 30 minutes. (If casserole has been refrigerated increase cooking time to 45 minutes to an hour).