

CHICKEN TETRAZZINI

Ingredients

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| 6 tbsp unsalted butter | 1 sbbsp chopped fresh thyme |
| 1 tbsp olive oil | ½ cup dry white wine |
| 4 boneless, skinless chicken breast halves | ⅓ cup all-purpose flour |
| 2 ¼ tsp salt (plus more for pasta) | 4 cups whole milk |
| 1 ¼ tsp freshly ground black pepper | 1 cup reduced-sodium chicken broth |
| 1 lb white mushrooms, trimmed and sliced | 1 cup heavy cream |
| 1 lg onion, finely chopped | ⅛ tsp ground nutmeg |
| 5 garlic cloves, minced | 12 oz dried linguine |
| | ¾ cup frozen peas |
| | ¼ cup chopped fresh flat leaf parsley |
| | 1 cup freshly grated parmesan cheese |
| | ¼ cup dried italian style bread crumbs |

Directions

1. Preheat oven to 450 degrees.
2. Use 1 tbsp of butter to grease 12x9x2 inch baking dish
3. In a large, deep nonstick frying pan, melt 1 tbsp of butter and the oil over medium-high heat.
4. Sprinkle the chicken with ½ teaspoon each of salt and pepper. Add the chicken to the hot pan and cook until pale golden and just cooked through, about 5 minutes per side.
5. Transfer the chicken to a plate to cool slightly.
6. In a large bowl, coarsely shred the chicken into bite-size pieces
7. Add mushrooms to the same frying pan. Sauté over medium-high heat until the liquid from the mushrooms evaporates and the mushrooms become pale golden (about 12 min).
8. Add 1 tbsp of butter - when melted, add the onion, garlic, and thyme, and sauté until the onion is translucent (about 8 min)
9. Add the wine and simmer until it evaporates (about 2 min)

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Directions, cont.

10. Transfer the mushroom mixture to the bowl with chicken
11. Melt the remaining 3 tbsp of butter in the same pan over medium-low heat. Add the flour and whisk for 2 minutes. Whisk in the milk, broth, cream, nutmeg, remaining 1 $\frac{3}{4}$ tsp salt, and remaining $\frac{3}{4}$ tsp pepper. Increase heat to high. Cover the sauce and bring it to a boil, then simmer uncovered, whisking often, until the sauce thickens slightly (about 1 min)
12. Bring a large pot of salted water to a boil. Add the linguine and cook, stirring occasionally, until it is tender but still firm to the bite (about 9 min).
13. Drain pasta. Add the linguine, sauce, peas, and parsley to the chicken mixture. Toss until the sauce coats the pasta and the mixture is well blended.
14. Transfer the pasta mixture to the prepared baking dish
15. In a small bowl, stir the cheese and bread crumbs to blend. Sprinkle the cheese mixture over the casserole. Bake uncovered until golden brown on top and bubbly (about 25 min).