

## **Chicken Tetrazzini**

While it sounds authentically Italian, Chicken Tetrazzini was neither created in Italy nor initially made by an Italian! Chicken Tetrazzini was actually a recipe named for Luisa Tetrazzini, famed Italian opera singer, by an American chef.

### Ingredients:

7 Tbsp butter

2 Tbsp olive oil

4 boneless, skinless chicken breasts

2 cups white mushrooms, sliced

1 lg. onion, finely chopped

3 cloves garlic, minced

1 Tbsp chopped fresh thyme

½ c. dry white wine

3 Tbsp all purpose flour

4 c. 0.5% milk

1 c. heavy whipping cream

1 c. no salt added chicken broth

1/8 tsp ground nutmeg

12 oz. linguine pasta

¼ c. chopped fresh Italian Parsley

1 c. grated Parmesan Cheese

¼ c. dry Italian bread crumbs

Freshly ground sea salt and black pepper to taste

Preheat oven to 450 degrees Fahrenheit. Spread 1 Tbsp of butter over deep 13 x 9 inch baking dish.

Melt 1 Tbsp butter with 1 Tbsp olive oil in large skillet over medium high heat. Season both sides of chicken breasts with freshly ground sea salt and black pepper. Saute chicken breasts in butter and olive oil in skillet until pale and golden, about 4 minutes per side. Transfer to large bowl and shred into bite size pieces using two forks – set aside.

Reheat skillet over medium high heat and add 1 Tbsp butter and 1 Tbsp olive oil. Add sliced mushrooms and saute until golden. Add onion, garlic and thyme, stir to blend well and continue sautéing until onion is translucent. Add white wine and simmer until wine evaporates, about 2 minutes. Transfer mushroom mixture to bowl with chicken – set aside.

Melt 3 Tbsp butter in same skillet over medium high heat and whisk in 3 Tbsp all purpose flour. When butter and flour mixture is frothy, whisk in milk, cream, broth and nutmeg. Season lightly with freshly ground sea salt and black pepper. Cover and bring to a boil. Simmer until sauce thickens slightly, whisking often, about 10 minutes.

While sauce thickening, bring a large pot of salted water to a boil. Add linguine pasta and cook until al dente, or still slightly firm. Drain pasta and add to bowl with chicken and mushrooms. Add chopped fresh parsley, stir to combine. Pour in sauce, toss to coat until well blended.

Transfer contents of bowl to buttered baking dish. In a small bowl, combine parmesan cheese and bread crumbs. Sprinkle cheese/bread crumb mixture on top of pasta dish. Dot with remaining 1 Tbsp of butter. Bake uncovered in preheated 400 degree Fahrenheit oven until golden on top and sauce bubbles, about 20-25 minutes. Let stand for 10 minutes before serving.

**Make Ahead:** Cover unbaked casserole with plastic wrap, pressing out as much air as you can. Refrigerate. When completely cooled, cover plastic wrap with heavy duty foil and store in freezer for up to 2 months.

To prepare frozen casserole, thaw completely in refrigerator (about 25 hours). Preheat oven to 350 degrees Fahrenheit. Remove foil and plastic wrap, discard plastic and recover with foil. Bake covered with foil in 350 degree oven for 30 minutes. Remove foil and return to oven and

bake for an additional 45 minutes to one hour until golden and bubbly. Let stand 10-15 minutes before serving.

*Kim's Cookology*