

Chicken Tetrazzini Deluxe

Servings: 12

INGREDIENTS:

1 (16 ounce) package linguine pasta
1/2 cup butter
1/2 cup minced onion
2 (10.75 ounce) cans cream of celery soup
2 cups chicken broth
2 (10.75 ounce) cans water
2 cups shredded sharp Cheddar cheese
1 (10 ounce) package frozen green peas
1/2 cup cooking sherry
1 teaspoon Worcestershire sauce
1 teaspoon salt
1/4 teaspoon ground black pepper
2 chicken breasts, chopped & cooked
1 cup grated Parmesan cheese
Paprika to taste



DIRECTIONS:

DAY 1

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside.

Cook chicken in a nonstick skillet.

Meanwhile, melt butter in a large saucepan over medium heat. Add onions and sauté until tender. Stir in cream of mushroom soup, chicken broth and water and cook, stirring, until heated through. Stir in pasta, Cheddar cheese, peas, sherry, Worcestershire sauce, salt, pepper and chicken.

Mix well and transfer mixture to a lightly greased 11x14 inch baking dish. Sprinkle with Parmesan cheese and paprika. Cover with labeled foil.

Day 2

Preheat oven to 375°F.

Bake in the oven for 25 to 35 minutes, or until heated through.