



Chicken Tetrazzini



8 oz. spaghetti or linguine

¼ c butter + 2 T butter

¼ c flour

¾ t salt

¼ t pepper

1 c chicken broth

1 c heavy cream

2 c chopped cooked chicken

1 c grated parmesan cheese

4 slices white bread, crumbed

Preheat oven to 350°F. Butter 9 x 13 pan. Set aside. Cook noodles according to package directions. Drain. Set aside. In large saucepan melt ¼ cup butter over medium/low heat. Whisk in flour, salt, and pepper and continue stirring for one minute. Add chicken broth and cream. Bring to a boil and boil for one minute, stirring constantly. Remove from heat and stir in spaghetti/linguine, chicken, and parmesan cheese. Pour into buttered pan. Melt remaining two tablespoons butter in bowl and mix with fresh bread crumbs. Sprinkle over top of pasta mixture and bake for 30 minutes. Serve warm.