

Tetrazzini with Cooked Turkey Strips

Enjoy a comforting meal with tetrazzini made using cooked turkey strips, combining tender turkey with a creamy sauce and pasta for a satisfying and flavorful dish.

INGREDIENTS

- 1 package (5.1 oz) PASTA RONI® Parmesan Cheese
- 1 ½ cups water
- 2 tbs margarine, butter or spread with no trans fat
- 1 ½ cups fresh or frozen broccoli flowerets
- ¼ cup chopped red bell pepper or roasted red pepper
- ¼ cup chopped onion
- 2 cups cooked turkey strips
- ½ cup crushed buttery cracker crumbs or seasoned crouton crumbs
- ⅔ cup milk

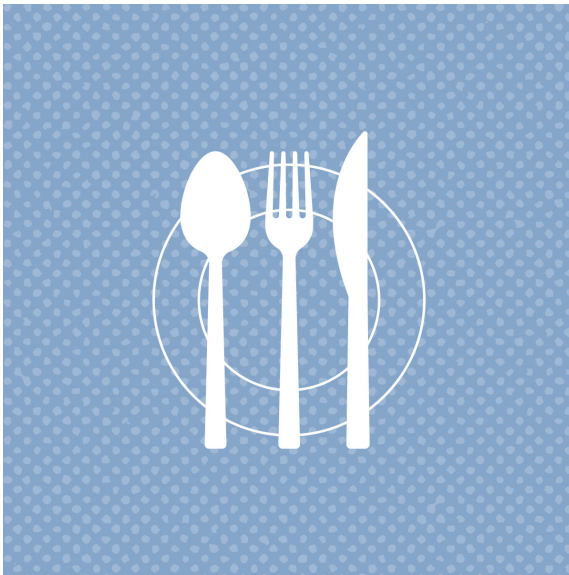
HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring just to a boil: 1 ½ cups water, ⅔ cup milk and 2 tbs margarine. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, broccoli, onion and bell pepper. Separate pasta with a fork, if needed. Return to a boil. Boil uncovered 4 to 5 minutes or until pasta is tender, stirring frequently. Add turkey; cook and stir until heated through.

Sauce will be thin. Let stand 5 minutes to thicken. Top each serving with cracker crumbs.



PREP
TIME
10min



COOK
TIME
15min



SERVES
4

PRODUCT

