

## Turkey Tetrazzini

**Prep:** 30 min

**Cook:** 25 min

**Yield** 12 Servings

### **Ingredients:**

6 cups uncooked egg noodles	¼ cup butter
½ cup onions, diced	¼ cup flour
2 tablespoons olive oil	2 cups chicken broth
8oz fresh mushrooms, sliced	1 egg yolk
3 tablespoons fresh parsley, minced	1 cup milk
1 tablespoon fresh thyme, minced	4 cups cubed cooked turkey
2 garlic cloves, minced	5 slices of bread crust removed
2 teaspoons lemon zest	2 tablespoons butter, melted
1 tablespoon lemon juice	1/3 cup grated parmesan cheese
Salt	Pepper

### **Directions:**

Cut crust off bread and place bread in food processor with steel blade. Process until smooth. Add melted butter to bread crumbs and mix.

Start the water for the noodles. Add 1 teaspoon of salt to the water. Cook noodles

Sauté onions, mushrooms, parsley and fresh thyme in oil until tender.

Add the garlic for 1 minute then add lemon juice, turkey and lemon zest.

Put mixture in a large mixing bowl.

Preheat oven to 350° F

In the same pan melt butter then add flour stirring for 2 minutes until flour is brown and mixture is thick.

Slowly add the broth while stirring until sauce is thickened.

Add 1 teaspoon of salt and ½ teaspoon of pepper

Add milk and egg yolk to the broth while stirring. Cook for two minutes and turn off heat

Add noodles to the mushrooms and pour the sauce over top. Stir the mixture.

Grease a 13 in x 9 in baking dish.

Add the mixture from the bowl and spread out evenly.

Top with cheese and bread crumbs.

Bake uncovered for 25 to 30 minutes or until bread crumbs are browned.