



Turkey Tetraziti

Ingredients

- 2-3 cups diced cooked turkey
- 1 lb. thin ziti, cooked, rinsed, drained
- 1 1/2 cups shredded mozzarella cheese, divided
- 1/4 cup Parmesan cheese, divided
- 4 oz. sliced cremini mushrooms
- 1/4 cup chopped white onion
- 1 8 oz. can cream of mushroom soup
- 1/2 cup chicken broth
- 1/4 cup dry sherry
- 1 tbsp. butter

Serves: 6-8

Prep Time: 20 min

Cook Time: 45 min

Difficulty: 

Directions

Preheat oven to 350°

1. Place leftover diced turkey into VacuWare® FreshContainer™ with onions, sherry, mushroom soup and chicken broth.
2. Remove air to PowerMarinate™ for 15 minutes.
3. Combine pasta with 1 cup mozzarella cheese and half of the Parmesan cheese.
4. In a skillet, melt butter and sauté mushrooms and onions just until tender; add to the turkey mixture along with remaining ingredients. Gently stir to combine ingredients.
5. Place in a greased casserole dish and sprinkle with remaining cheeses. Cover with lid or bake uncovered at 350° for about 45 minutes, until hot and bubbly.

Option: Instead of ziti, try another type of pasta for many possibilities.

