FULL FLAVOR FOODS



TURKEY TETRAZZINI

- 1 package of Turkey Gravy Mix
- ¼ tsp. black pepper
- 1/8 tsp. cayenne pepper
- 1 ½ C. turkey meat, cooked
- ½ C. heavy cream
- 2 Tbsp. parsley, chopped
- Hot sauce, dash
- ½ C. mushrooms, sliced
- 2 oz. pimentos, diced (optional)
- 1/3 C. parmesan cheese

In a medium size pot, prepare 1 package **Turkey Gravy Mix** as directed. Add ¼ tsp. black pepper, 1/8 tsp. cayenne pepper and 1 ½ C. cooked, diced Turkey meat. Remove from heat and stir in ½ C. heavy cream, 2 Tbsp. chopped parsley, dash of hot sauce, ½ C. sliced mushrooms, 2 oz. diced pimentos (optional). Toss in 8-12 oz. of cooked GF pasta and pour mixture into a greased 9 x 9 casserole dish. Sprinkle with 1/3 C. parmesan cheese and bake at 350°F for about 30 minutes. Uncover and bake 15 minutes more.

Makes about 4 – 8 oz servings.

