

Turkey Leftovers Tetrazzini

A cozy post-holiday classic to bring comfort to your kitchen...

Source: The Gilded Table – November Edition

Prep Time: 15 minutes | **Bake Time:** 30-35 minutes

Yield: Serves 6

Recipe Description

A creamy, cozy winter pasta bake made from Thanksgiving turkey leftovers, sautéed mushrooms, and a silken Parmesan sauce. Baked until bubbling and lightly golden — the perfect comforting dish for the days following the holiday.



Ingredients

For the Pasta & Turkey

- 12 oz spaghetti or linguine
- 2 cups cooked turkey, shredded or chopped
- 1 cup sliced mushrooms
- ½ cup finely diced onion (optional)
- 2 tablespoons butter
- 1 tablespoon olive oil

For the Creamy Sauce

- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 2 cups chicken or turkey broth
- 1 cup whole milk or half-and-half
- ½ cup dry white wine (or extra broth)
- ½ cup grated Parmesan cheese
- 1 teaspoon garlic powder
- ½ teaspoon onion powder
- ¼ teaspoon nutmeg
- Salt & freshly cracked pepper, to taste

For Baking

- ½ cup shredded mozzarella, Monterey Jack, or Gruyère
- ¼ cup breadcrumbs (optional)
- Extra parmesan for topping
- Fresh parsley, for garnish



Inveniam viam aut faciam.

The Gilded Table © — Life in Bianca's Kitchen



Directions

1. Prepare the pasta

Bring a large pot of salted water to a boil.

Cook the spaghetti until *just al dente* — the pasta will finish cooking in the oven.

Drain and set aside.

2. Sauté the vegetables

In a large skillet, melt **2 tablespoons butter** with **1 tablespoon olive oil**.

Add mushrooms (and onion if using).

Sauté until tender and lightly golden, about 5–6 minutes.

Season with a pinch of salt and pepper.

Transfer to a bowl and set aside.

3. Make the cream sauce

In the same skillet, melt **3 tablespoons butter**.

Add the flour and whisk continuously for 1 minute to form a roux.

Slowly pour in the broth, whisking well.

Add the milk (or half-and-half) and wine.

Simmer 3–5 minutes, until thickened.

Season with:

- garlic powder
- onion powder
- nutmeg
- salt & pepper

Stir in $\frac{1}{2}$ **cup Parmesan** until melted.

4. Combine everything

Add the cooked pasta, sautéed mushrooms, and leftover turkey into the skillet.

Toss gently to coat everything in the sauce.

Taste and adjust seasoning if needed.



Inveniam viam aut faciam.

The Gilded Table © — Life in Bianca's Kitchen

5. Transfer to a baking dish

Lightly grease a 9×13 dish or casserole.
Spread the tetrazzini mixture evenly.

Top with:

- mozzarella or Gruyère
 - breadcrumbs (optional)
 - extra Parmesan
-

6. Bake

Bake at **375°F (190°C)** for **20–25 minutes**, or until:

- the top is lightly golden
 - the edges are bubbling
 - and the kitchen smells like pure holiday comfort
-

7. Serve

Garnish with fresh parsley.
Serve warm with white wine (if desired) and holiday greenery on the table.



Notes

- **For an extra-silky sauce**, whisk in 2–3 tablespoons of cream cheese just before adding the Parmesan.
- **If you enjoy a deeper mushroom flavor**, use a mix of cremini and shiitake instead of white button mushrooms.
- **For a crispier topping**, mix the breadcrumbs with a little melted butter and extra Parmesan before sprinkling.
- **Make-ahead tip:** Assemble the casserole earlier in the day, cover, and refrigerate. Bake uncovered, adding 5–10 extra minutes.

