

Chicken Tetrazzini

Classic Chicken Tetrazzini recipe with creamy sauce, tender chicken, and melted cheese. Perfect comfort food for weeknight dinners - ready in 50 minutes!

20	30	50	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Chicken Tetrazzini

Ingredients

- 8 oz pasta
- 2 cup chicken meat
- 1 cup unsalted butter
- 2 cup chicken broth
- 1 cup heavy cream
- 1 cup parmesan cheese
- 1 cup mozzarella cheese
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare for cooking**

Preheat your oven to 175°C (350°F). Grease a 23x33cm (9x13-inch) baking dish with butter or cooking spray.
- 2 Cook the pasta**

Bring a large pot of salted water to a boil. Add 8 oz spaghetti and cook according to package directions until al dente (usually 8-10 minutes). Drain and set aside.
- 3 Make the roux**

In a large saucepan over medium heat, melt 2 cups butter. Add 1 cup flour and whisk constantly for 1 minute until the mixture is smooth and golden, creating a roux.
- 4 Gradually pour in 2 cups chicken broth while whisking constantly to prevent lumps. Continue cooking and whisking until the sauce thickens and coats the back of a spoon, about 3-5 minutes.**
- 5 Reduce heat to low and slowly stir in 1 cup heavy cream. Add 1 cup grated Parmesan cheese and whisk until melted and smooth, about 2 minutes.**
- 6 Season the sauce with 1 tsp salt and 1 tsp black pepper. Taste and adjust seasoning as needed.**
- 7 Combine ingredients**

Add the cooked spaghetti and 1 cup cooked chicken to the cream sauce. Toss gently until the pasta and chicken are completely coated

with sauce.

8 Assemble for baking

Transfer the mixture to the prepared baking dish and spread evenly. Sprinkle 1 cup shredded mozzarella cheese evenly over the top.

9 Bake the casserole

Bake for 25-30 minutes until the cheese is melted, bubbly, and golden brown on top.

10 Rest and serve

Remove from oven and let rest for 5 minutes to allow the sauce to set before serving.

Tips

Cook pasta to al dente - it will continue cooking in the oven, and properly cooked pasta maintains better texture in the final dish.

Use rotisserie chicken for convenience, or poach chicken breasts in seasoned broth for extra flavor and moisture.

Make your roux carefully - cook the flour and butter mixture for at least a minute to eliminate the raw flour taste before adding liquids.

Add liquid gradually when making the sauce to prevent lumps. If lumps do form, whisk vigorously or strain the sauce.

Don't skip the cheese in the sauce - Parmesan adds essential flavor depth beyond just the topping cheese.

Let the dish rest for 5-10 minutes after baking to allow the sauce to set up for easier serving.

For extra richness, substitute half-and-half or heavy cream for milk, and consider adding a splash of white wine to the sauce.

Enhance with vegetables like sautéed mushrooms, frozen peas, or roasted bell peppers for added nutrition and color.