

Turkey Tetrazzini

16 ounces uncooked spaghetti
1 cup peas and/or diced carrots
½ cup butter
½ cup all-purpose flour
3 cups chicken broth
2 cups milk
½ cup shredded Mozzarella cheese
1 cup grated Parmesan cheese
4 cups chopped cooked turkey

Preheat oven to 350°F.

Bring a large pot of lightly salted water to a boil. Add spaghetti, and cook for 8 to 10 minutes or until *al dente*. Drain, and place in a lightly greased 13x9x2-inch baking dish. Meanwhile, bring vegetables to boil in medium sauce pan and remove from heat. Drain, and spoon over the spaghetti.

Melt butter in a medium saucepan over medium heat. Whisk in flour. Add in chicken broth and milk, whisking until smooth. Cook and stir until the mixture comes to a boil. Stir in about 2/3 cups Parmesan cheese and the 1/2 cup Mozzarella cheese. Remove from heat.

Mix turkey into the chicken broth mixture. Pour evenly over spaghetti. Top with remaining Parmesan cheese. Bake for 40-50 minutes in the preheated oven, until surface is lightly browned. And edges are bubbling.