



PREP
TIME

10 min

COOK
TIME

15 min

TOTAL
TIME

25 min

SERVINGS

4

Made with

Tetrazzini with Cooked Turkey Strips

Ingredients

- 1 package (5.1 oz) PASTA RONI® Parmesan Cheese
- 1 ½ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 1 ½ cups fresh or frozen broccoli flowerets
- 1/4 cup chopped red bell pepper or roasted red pepper
- 1/4 cup chopped onion
- 2 cups cooked turkey strips
- 1/2 cup crushed buttery cracker crumbs or seasoned crouton crumbs
- 2/3 cup milk

How to make it

1. In a medium saucepan, bring just to a boil: 1 ½ cups water, 2/3 cup milk and 2 tbsp margarine. Reduce heat to medium.
2. Slowly stir in pasta, Special Seasonings, broccoli, onion and bell pepper. Separate pasta with a fork, if needed. Return to a boil. Boil uncovered 4 to 5 minutes or until pasta is tender, stirring frequently. Add turkey; cook and stir until heated through.
3. Sauce will be thin. Let stand 5 minutes to thicken. Top each serving with cracker crumbs.



PASTA RONI® Parmesan Cheese