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**Recipe Title:** Grandma Rose's Chicken Tetrazzini

**Recipe Ingredients:**

- Parts of Rotisserie or Roasted Chicken: Thighs, Legs, and Breasts in pieces
- 2 Cans of Campbell's Cream of Chicken Soup
- 1 Can of Campbell's Cream of Mushroom Soup
- 1 Box of Capellini
- 2-3 Cans worth of Whole Milk
- 3 Cups of shredded Sharp Yellow Cheddar Cheese
- 2 Cups of Shredded Mozzarella Cheese
- 6-8 Portobello Mushrooms, chopped
- 5 tbsp of Salted Butter
- Fresh Parsley (add according to flavor and to garnish at the end)

- 1/3 Cup of Heavy Cream

- 2 Cloves of Garlic

- **Recipe Instructions:**

1. Preheat the oven to 350 degrees. This is when you can prep everything. Tear apart the chicken, mince the garlic, chop the mushrooms, and measure the correct amount of each ingredient.

2. In a saucepan, combine the chopped portobello mushrooms, olive oil, garlic, and butter. Set it aside. The point of this is for the olive oil and butter to absorb the flavor from the fresh garlic.

3. Boil the capellini in water with 2 tbsp of salt and 7 fresh bay leaves. Boil the pasta for half of the original amount of time because, once you combine all of the ingredients, the pasta will cook further in the oven. You don't want it to be overcooked or super soggy later on. Strain when done and pour into large casserole dish.

4. In a large mixing bowl, while the pasta is boiling, combine the chicken pieces, cans of soup, whole milk, 2 cups of mozzarella, and 2 cups of sharp cheddar and stir.

5. Combine the mixture with the half-cooked pasta in the casserole dish.

6. In the frying pan you set aside earlier, cook the contents over a medium heat, stirring attentively. Once the mushrooms have shrunk, (this should take about 5 minutes), add the heavy cream and stir for about a minute, sauteeing the mushrooms and giving them a

creamier texture. After this is done, pour the contents of the frying pan into the mixture that is in the casserole dish.

7. Add most of the parsley in shredded bits as you mix it all together.

8. Pour the remaining cup of sharp cheddar cheese over the top-center of the pasta combination.

9. Cover the casserole dish completely with aluminum foil and put the dish into the oven.

10. Bake for 20 minutes and then take the dish out of the oven and remove the aluminum foil. This is to make the cheese on top brown a bit.

11. Put the dish back into the oven and cook for another 10 to 15 minutes.

12. Add the remainder of the fresh parsley as a garnish and to provide more of a fresh, peppery flavor to the dish. Wait for it to cool a bit and serve the dish.