

## Nov. 29 – Turkey Turnkey

### Ingredients:

8 oz. Penne pasta  
1 Tbsp. Olive oil  
½ tsp. Salt  
½ tsp. Pepper  
1 medium onion, thinly sliced or chopped  
2 stalks of celery, chopped  
1 4 oz. Can sliced mushrooms  
1 Tbsp. Flour  
1 ½ c. chicken broth  
4 oz. Cream cheese  
1 c. grated Parmesan  
4 c. cooked and chopped turkey  
1 c. frozen peas  
½ tsp. parsley

### Directions:

Cook pasta according to package directions. Drain and set aside.

Heat oven to 350° and prepare a 9x11 inch casserole by greasing bottom and sides.

Meanwhile heat 1 tbsp. oil in a large skillet over medium heat. Saute' onion, celery, salt and pepper, stirring occasionally, until vegetables are tender, about 6 to 8 minutes. In last couple of minutes, add mushrooms. Sprinkle flour over the vegetables and cook, stirring one minute more. Add chicken broth and bring to a boil, stirring occasionally, until slightly thickened. Remove from heat.

Add in the cream cheese and ¾ c. Parmesan and stir until cheese melts. Add the sauce to the pasta along with the chopped turkey and toss to coat. Then fold in 1 c. frozen peas.

Turn pasta and turkey mixture into prepared casserole. Sprinkle top with parsley and bake for 15 to 20