



*The Golden Thimble's Blue Book Recipes*

<http://www.thegoldenthimble.com>

## Becky's Turkey Tetrazzini

---

16 ounce of Spaghetti  
6 Chicken Bouillon Cubes  
3 cups of chopped leftover turkey meat  
1 can of cream of mushroom soup  
1 can of Cream of Chicken Soup  
1 pound of Velveeta cheese, cubed  
1 small onion, chopped  
1 small green pepper, chopped  
½ cup of Parkay margarine  
¼ cup of milk  
Salt and pepper to taste

Preheat your oven to 350 degrees

In large Dutch oven (large pan) bring water to boil and then add the chicken bouillon cubes to dissolve. Add the spaghetti and boil for 12 minutes, drain.

In the Dutch oven melt the ½ cup of Parkay margarine and add the chopped onion and green pepper and sauté until onion is transparent. Add both undiluted cans of the soups, milk, chopped Velveeta cheese, salt and pepper to taste and cook to melt. Add the spaghetti and the turkey meat and mix up thoroughly until well blended.

Pour into a large casserole dish that has been sprayed with non stick cooking spray and bake covered with foil in a 350 degree oven for approx 45 minutes.

Note:

We look forward to this dish even more than the turkey dinner on Thanksgiving!! It's one of the reasons we make a big turkey, so we have plenty of leftovers!!