



Easy Turkey Tetrazzini

 Popular

READY IN



45 min.

SERVINGS



6

CALORIES



287 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 2 tablespoons butter
- 6 ounce mushrooms sliced canned
- 10.8 ounce campbell's® condensed cream of celery soup canned
- 8 ounce extra wide egg noodles cooked
- 0.5 cup parmesan cheese grated
- 0.1 teaspoon pepper
- 1 teaspoon salt
- 1 cup cup heavy whipping cream sour

2 cups turkey cooked chopped

Equipment

frying pan

oven

pot

baking pan

Directions

Bring a large pot of lightly salted water to a boil.

Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 375 degrees F (190 degrees C).

Melt butter in a large heavy skillet.

Saute mushrooms for 1 minute. Season with salt and pepper, and stir in turkey, condensed soup, and sour cream.

Place cooked noodles in a 9x13 inch baking dish.

Pour sauce mixture evenly over the top.

Sprinkle with Parmesan cheese.

Bake in preheated oven for 20 to 25 minutes, or until sauce is bubbling.

Nutrition Facts

 **PROTEIN 18.63%**  **FAT 57.47%**  **CARBS 23.9%**

Properties

Glycemic Index:22, Glycemic Load:4.53, Inflammation Score:-5, Nutrition Score:9.9834782947665%

Nutrients (% of daily need)

Calories: 287.09kcal (14.35%), Fat: 18.55g (28.55%), Saturated Fat: 8.78g (54.9%), Carbohydrates: 17.36g (5.79%), Net Carbohydrates: 15.91g (5.79%), Sugar: 2.84g (3.15%), Cholesterol: 80.31mg (26.77%), Sodium: 996.89mg (43.34%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 13.53g (27.07%), Selenium: 22.55µg (32.22%), Phosphorus: 206.46mg (20.65%), Vitamin B3: 3.31mg (16.55%), Calcium: 141.48mg (14.15%), Manganese: 0.27mg (13.33%), Vitamin B6: 0.26mg (13.05%), Vitamin B5: 1.23mg (12.27%), Vitamin A: 597.48IU (11.95%), Vitamin B2:

0.19mg (11.14%), Vitamin B12: 0.66µg (10.99%), Zinc: 1.59mg (10.62%), Copper: 0.2mg (9.88%), Vitamin K: 9.85µg (9.38%), Magnesium: 29.94mg (7.48%), Vitamin E: 1.1mg (7.33%), Potassium: 239.93mg (6.86%), Iron: 1.06mg (5.9%), Fiber: 1.45g (5.8%), Vitamin B1: 0.07mg (4.88%), Folate: 12.33µg (3.08%), Vitamin D: 0.24µg (1.57%)