

## Chicken Tetrazzini

1 lb. dry linguine	2 sprigs fresh thyme
Kosher salt	½ cup dry white wine
Freshly ground black pepper	1/3 cups all-purpose flour
1¼ lbs. boneless, skinless chicken breast, cut into bite-sized pieces (about 2 large)	4 cups milk
2 tbs. extra-virgin olive oil	1 cup half-and-half
8 tbs. unsalted butter, divided (2 tbs. and 6 tbs.)	A pinch of ground nutmeg
1 lb. white button mushrooms, sliced	¼ cup Italian, flat-leaf parsley, chopped
1 medium yellow onion, chopped	¾ cup frozen peas
5 garlic cloves, minced or pressed	1 cup grated Parmesan cheese
	¼ cup Italian-style Breadcrumbs

Preheat oven to 450.

Bring a large pot of heavily salted water to a boil, then cook the linguine about 8 minutes or until al dente. Drain and set aside.

Sprinkle chicken evenly with Kosher salt and freshly ground black pepper on all sides.

In a large skillet or Dutch oven over medium-high heat, melt 2 tbs. each of olive oil and butter. Brown chicken pieces on all sides and transfer to a plate to keep warm.

To the same pot, add the mushrooms and onions. Sauté about 8 minutes or until onions are translucent and mushrooms have cooked down, stirring occasionally. Add the garlic and thyme; sauté another 30 seconds or until fragrant. Pour in the wine, stirring to deglaze the pan. Simmer, uncovered, until wine has reduced slightly (about 5 minutes), stirring occasionally. Sprinkle flour all over the mushroom mixture, and stir to combine. Allow to cook and thicken for about 4 minutes.

Lower the heat to medium-low. Pour in the milk and half-and-half, whisking to remove the lumps. Partially cover and cook for about 10 minutes, until mixture has thickened. Stir in the nutmeg and parsley. Remove thyme sprigs.

While sauce cooks, combine Parmesan and breadcrumbs in a small bowl.

Add cooked chicken and linguine to the mushroom mixture. Using large tongs, toss to combine. Pour into a greased 13"x9" pan. Top with Parmesan and breadcrumb mixture and dot with remaining 6 tbs. of butter.

Bake, uncovered, at 450 until bubbly and golden-brown (about 25 minutes). Garnish with chopped parsley if desired.

