

Chicken Tetrazzini

1 lb. dry linguine pasta	2 sprigs fresh thyme
Kosher salt	½ cup dry white wine (Chardonnay)
Freshly ground black pepper	1/3 cup 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.)	Pinch of ground nutmeg
1 lb. white button mushrooms, sliced	¼ cup Italian, flat-leaf parsley, chopped, plus more for garnish
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 (about 3 minutes per side) 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. Remove thyme sprigs. Stir in ½ tsp. Kosher salt, ¼ tsp. freshly ground black pepper, nutmeg, parsley, and peas.

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). Let rest 10-15 minutes before serving. Garnish with chopped parsley if desired.

*If you're making this ahead of time, cover the unbaked dish with foil and store in the fridge for up to 1 day ahead. Remove from the fridge and allow to rest while your oven preheats. Continue and bake as directed above.

