

Our State eats

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Turkey Tetrazzini

Yield: 8 servings.

Cooking spray

- ½ cup unsalted butter, divided
- ½ sweet onion, chopped
- 2 stalks celery, sliced
- 2 cloves garlic, minced
- ¼ cup all-purpose flour
- 4 cups chicken stock
- 2 cups heavy cream
- 4 ounces Swiss cheese, shredded
- 1 teaspoon salt
- 4 cups cooked turkey, shredded
- 1 pound spaghetti, cooked al dente
- 1 cup frozen peas
- Salt and pepper to taste
- 1 cup panko bread crumbs
- ½ cup Parmesan, grated

Preheat oven to 400°. Prepare a 2-quart casserole dish or 13 x 9-inch pan with cooking spray.

Melt ¼ cup butter in a large skillet over medium heat. Add onion and celery; cook until translucent, about 5 minutes. Add garlic and cook for 1 minute. Sprinkle flour over the onion and celery and cook for 1 to 2 minutes more, stirring occasionally.

Whisk in chicken stock and heavy cream. Bring liquid to a strong simmer, whisking occasionally. Reduce heat and cook until mixture is slightly thickened, about 3 to 5 minutes. Stir in Swiss cheese and salt.



Add turkey, spaghetti, and frozen peas. Add more salt and pepper to taste, if desired. Transfer pasta mixture to prepared casserole dish.

In a medium skillet, melt remaining butter. Add bread crumbs and Parmesan, mix well, and cook until lightly toasted. Sprinkle bread crumb mixture over top of casserole.

Bake for 30 minutes or until hot and bubbling, and bread crumb topping is lightly browned.

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Beef & Mushroom Pappardelle

Yield: 6 servings.

- 1½ pounds ground sirloin**
- 3 tablespoons olive oil**
- 1 (8-ounce) package baby portobello mushrooms, sliced**
- 1 (8-ounce) package cremini mushrooms, sliced**
- 4 cloves garlic, minced**
- 1 teaspoon salt**
- ½ cup red wine (Merlot or Pinot Noir)**
- 1 pint grape tomatoes, halved**
- 1 (28-ounce) can Italian tomato sauce**
- 8 ounces pappardelle pasta, cooked al dente**
- ½ cup Parmesan, shredded**
- Fresh basil (for garnish)**

Cook ground sirloin in a large nonstick skillet over medium-high heat for 5 to 6 minutes or until browned; set aside. Heat oil in the same skillet and add mushrooms; cook for 6 to 8 minutes or until browned. Add garlic and salt; cook for 1 minute. Add wine and cook for an additional 5 minutes, scraping bottom and sides of skillet to loosen browned bits.

Add beef, tomatoes, and tomato sauce to skillet; cook for 5 minutes or until sauce is heated through. Pour mixture over pappardelle; top with Parmesan and fresh basil to serve.



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Cheesy Spaghetti *with* Butternut Squash & Country Ham

Yield: 4 servings.

- ¾ teaspoon salt, divided**
- ½ teaspoon dried rosemary**
- ¼ teaspoon ground black pepper**
- Cooking spray**
- 2 medium butternut squash,**
peeled and cut into 1-inch cubes
- 4 ounces country ham, sliced**
- 1 large sweet onion, chopped**
- 2 tablespoons unsalted butter**
- ¼ cup all-purpose flour**
- 2 cups whole milk**
- 4 ounces sharp provolone, shredded**
- 1 pound spaghetti, cooked al dente**
- 3 ounces Parmesan, grated**

Preheat oven to 425°.

In a small bowl, combine ¼ teaspoon salt with rosemary and pepper. Prepare a baking sheet with cooking spray and line with parchment paper. Place squash on baking sheet and sprinkle with salt mixture. Bake for 45 minutes or until tender and lightly browned. Remove squash from oven and increase temperature to 450°.

Cook the country ham in a large nonstick skillet over medium heat until edges begin to brown. Remove ham from pan and



cut into small pieces. Increase heat to medium-high and add onion; sauté for 8 minutes or until tender. Combine squash, ham, and onion in a separate bowl; set aside.

Melt butter in a Dutch oven over medium-high heat. Add flour and ½ teaspoon salt, stirring to combine. Gradually add milk, stirring constantly with a whisk; bring to a boil. Cook for 1 minute or until slightly thick, stirring constantly. Remove from heat. Add provolone, stirring until cheese melts. Add pasta and toss to combine. Spoon pasta into an 11 x 7-inch baking dish lightly coated with cooking spray; top with squash mixture. Sprinkle Parmesan evenly over top. Bake for 10 minutes or until cheese begins to melt.

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Penne *with* Corn & Basil Cream Sauce

Yield: 6 servings.

- 1 pound penne pasta
- 1 cup reserved pasta water
- 2 tablespoons olive oil
- 1 small yellow onion, diced (about ½ cup)
- 2 cups frozen corn, thawed
- 1 teaspoon kosher salt
- 8 ounces mascarpone
- 8 ounces cream cheese, softened
- 1 cup freshly grated Parmesan cheese
- ¼ cup basil pesto
- Fresh parsley, chopped (for garnish)

Bring a large pot of salted water to a rolling boil over medium-high heat. Add penne and cook according to package directions. Once noodles are al dente, reserve 1 cup of pasta water, then drain the remaining water from the noodles. Place noodles in a large serving bowl and set aside.

Heat olive oil in medium skillet over medium heat. Add onion and cook until translucent and beginning to brown. Stir in corn and salt; cook for 1 to 2 minutes. Place corn and onion mixture in a bowl and set aside.



Add mascarpone and cream cheese to stock pot over medium heat. When cheese begins to melt, add reserved pasta water and stir. Once cheese has melted, stir in Parmesan and pesto.

Add corn and onion mixture to cheese sauce, and mix until all ingredients are well incorporated.

Pour cheese mixture over pasta and toss. Top with parsley before serving.

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