

CHICKEN TETRAZZINI

1 stick real butter

½ cup all-purpose flour

2 cups heavy whipping cream

1 (14-oz can chicken broth)

1/3 cup dry white wine, such as Chardonnay

1 tablespoon chicken granules

1 teaspoon each of garlic powder, onion powder, salt, black pepper and white pepper

(You can certainly add more to taste)

3 cups cooked chicken breasts, chopped

8 ounces angel hair pasta, cooked and drained

½ cup (2 ounces) shredded Parmesan cheese

2 T. butter

½ cup breadcrumbs ((use the Italian style)

¼ t. salt

Preheat oven to 325. Melt 1 stick of butter in a large pot over medium-high heat. Whisk in the flour until blended and cook for 1 minute, whisking constantly. Stir in cream, broth, wine, and seasonings and bring to a boil. Now lower the heat and cook for 7 minutes or until thick and bubbly, whisking constantly. Remove from heat and stir in chicken, pasta and cheese. Spoon mixture into a greased 13x9 baking dish. Melt 2 tablespoons of butter in a skillet and stir in breadcrumbs until they start to brown. Remove from heat, stir in salt and sprinkle bread crumb mixture over the top of the chicken mixture. Bake for 20 minutes. Let stand 5 to 10 minutes before serving.