

# Chicken Tetrazzini Bake

This recipe is simple and delicious! If you are looking to put a twist on this traditional recipe you can add a ranch packet to the ingredient list. Chicken Tetrazzini freezes fantastically well, so you can double the recipe- baking one for your family tonight and putting one in the freezer for later!

**Course** Main Dish

**Cuisine** Italian

## Servings

4-6 PEOPLE

## Prep Time

30 MINUTES

## Cook Time

1 HOUR

## Ingredients

- 8 oz Linguini Pasta (cooked)
- 2-3 cups Chicken Pieces (cooked)
- 1/4 cup Butter (softened)
- 1 cup Sour Cream
- 1 can Cream of Chicken Soup
- 1/4 cup Chicken Broth
- 1/4 tsp Lemon Salt
- 1/4 tsp Pepper
- 1 tbsp Parmesan cheese
- 1 cup Shredded Mozzarella Cheese

## Instructions

1. In a medium bowl combine butter, chicken, soup, sour cream, salt, pepper, and broth. Mix together well and add in cooked noodles. Grease a 9×13 baking dish and pour in noodle mixture. Sprinkle your cheeses on top. Cover with foil and bake at 300 degrees for 45 minutes. Uncover and bake for 15 more minutes.