

## One Pot Turkey Tetrazzini

**4 to 6 Servings**

**Ingredients:**

1 medium onion  
1/4 cup celery, chopped  
2 tbsp. water  
1 can fat free cream of chicken soup  
1 1/4 cups chicken broth or bouillon  
1 tsp. lemon juice  
Salt and pepper to taste  
2 cups cooked turkey, cubed  
1/4 pound spaghetti, uncooked  
1/2 cup cheddar cheese, shredded (optional)

**Directions:**

1. In a large pan, sauté onion and celery in water until tender.
2. Add soup, broth, lemon juice, and pepper. Mix well.
3. Add turkey and spaghetti. Bring to a boil.
4. Turn heat to low and cook 15 to 20 minutes or until spaghetti is done.
5. Sprinkle with cheese if desired.

**Nutritional Facts:**

Calories: 207  
Fat: 7g  
Sodium: 17mg  
Calcium: 208mg  
Cholesterol: 84mg  
Protein: 23.7g

University of Arkansas, United States Department of Agriculture, County Governments Cooperating

The Arkansas Cooperative Extension Service offers its Programs to all eligible persons regardless of race, color, national origin, religion, gender, age, disability, marital or veteran status, or any other legally protected status, and is an Affirmative Action/Equal Opportunity Employer.