

Jasmine Turkey Tetrazzini

2.25 lbs cooked turkey, cubed	1.5 † paprika
1 lb egg noodles	1.5 † dried thyme
4 tablespoons butter	1.5 † dried oregano
1/3 C all-purpose flour	1.5 † dried basil
1.5 lg onions, finely chopped	3/4 † cayenne pepper (adjust to taste)
1.5 green bell peppers, finely chopped	3/4 † black pepper
3 celery stalks, finely chopped	3/4 † salt
6 cloves garlic, minced	3 bay leaves
1 bunch green onions, chopped (white and green parts separated)	1 C frozen peas
2 C sliced mushrooms	1.5 C shredded white cheddar cheese
1/2 C dry sherry	1/2 C crumbled goat cheese
2 C brewed Jasmine Chun Hao tea	1/2 C seasoned bread crumbs
1.5 C chicken broth	Zest of 1 lemon
1.5 C heavy cream	1/4 C chopped fresh parsley
	Lemon wedges (for serving)

PREHEAT THE OVEN: Preheat your oven to 350°F and grease a large casserole dish.

COOK THE EGG NOODLES: Boil the egg noodles in salted water until just under al dente. Drain and set aside.

MAKE THE ROUX: In a large skillet or Dutch oven, heat the butter over medium heat. Add the flour and stir continuously to make a roux. Cook until the roux is a light brown color, about 5-7 minutes.

SAUTÉ THE VEGETABLES: Add the chopped onions, bell pepper, celery, and the white parts of the green onions to the roux. Cook until the vegetables are softened, about 5-7 minutes.

ADD THE MUSHROOMS AND GARLIC: Stir in the sliced mushrooms and minced garlic and cook for another 3-4 minutes until the mushrooms are tender.

DEGLAZE WITH SHERRY: Add the dry sherry to the pan, stirring to deglaze and incorporate any browned bits from the bottom of the pan. Cook for 2-3 minutes until the sherry reduces slightly.

ADD THE LIQUIDS: Gradually whisk in the brewed Jasmine Tea, chicken broth, and heavy cream.

SEASON THE SAUCE: Add the paprika, thyme, oregano, basil, cayenne pepper, black pepper, salt, and bay leaves. Bring to a simmer and cook until the sauce thickens, about 10-15 minutes.

COMBINE THE INGREDIENTS: Add the cubed turkey, frozen peas, half of the shredded cheddar cheese, and half of the crumbled goat cheese to the sauce. Stir to combine.

ASSEMBLE THE CASSEROLE: Mix the cooked egg noodles with the sauce and transfer everything to the prepared casserole dish. Top with the remaining shredded cheddar cheese, crumbled goat cheese, seasoned breadcrumbs, and lemon zest.

BAKE: Cover the dish with foil and bake for 30 minutes. Remove the foil and bake for an additional 15 minutes, or until the top is golden and bubbly.

FINISH AND SERVE: Remove the bay leaves. Garnish with the green parts of the green onions and chopped parsley. Serve hot with lemon wedges on the side.