

Ham Tetrazzini



Servings: 8

*12 ounces spaghetti
2 tablespoons olive oil
1 pound mushrooms, sliced
1 onion, chopped
4 garlic cloves, minced
1/4 cup unsalted butter
1/3 cup all-purpose flour
2 1/2 cups chicken stock
1 tablespoon lemon juice
1 teaspoon salt
1/4 teaspoon black pepper
1 1/2 cups milk
2 pounds ham steak, cut into 1-inch cubes
1/4 cup fresh parsley, chopped
1 1/2 cups mozzarella cheese, grated*

Cook spaghetti in a pot of salted boiling water according to the package directions until al dente. Drain and set aside.

In a large pot heat the olive oil over medium-high heat. Add the mushrooms and sauté until softened about 3 minutes.

Add the onion and sauté until soft and golden 5-7 minutes. Add garlic and sauté until fragrant 1-2 minutes. Remove from the pot and set aside.

In a pot melt the unsalted butter and whisk in the all-purpose flour to make a roux. Cook for 1-2 minutes.

Add the chicken stock, lemon juice, salt, and black pepper. Whisk until smooth.

Add milk and bring the mixture to a simmer. Cook until slightly thickened.

To the pot of sauce add ham, mushrooms, onions, garlic, and spaghetti.

Add parsley and stir to combine.

Pour the mixture into a casserole dish. Top with grated mozzarella cheese.

Bake in a 350°F oven for 35-40 minutes or until the cheese is lightly golden.

Serve

Per Serving (excluding unknown items): 654 Calories; 32g Fat (44.0% calories from fat); 45g Protein; 47g Carbohydrate; 2g Dietary Fiber; 132mg Cholesterol; 2126mg Sodium; 8g Total Sugars; trace Vitamin D; 313mg Calcium; 4mg Iron; 813mg Potassium; 645mg Phosphorus. Exchanges: .