

## Why This 30-Minute Chicken Tetrazzini Is My Go-To Weeknight Casserole

The Ultimate Creamy Chicken Tetrazzini: A Family-Favorite Comfort Classic



**OVEN**  
**350°F**

**TIME**  
**15 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

**Chicken Breasts (3-4):** You can use pre-cooked rotisserie chicken in a pinch, but boiling them fresh provides the best texture and the necessary broth.

**Pasta (16 oz):** Spaghetti or linguine are the traditional choices. If you love pasta-heavy dishes, you might also enjoy my [Classic Spaghetti Recipe](#).

**Butter (1 1/2 sticks):** This creates the rich, silky mouthfeel.

**Aromatics:** 1 cup chopped celery and 1 medium onion, sliced thin.

**Cream of Chicken (1 can):** This provides the thick, creamy consistency we all love in a Tetrazzini.

**Chicken Broth:** Use the liquid reserved from boiling your chicken for the best flavor.

**Mozzarella Cheese:** Plenty for the sauce and a generous layer for the topping.

**Garnish:** Fresh parsley and chopped chives.

### DIRECTIONS

- 1. Prepare the Chicken and Pasta:** Place your chicken breasts in a large pot and cover with water. Bring to a boil and cook until the internal temperature reaches 165°F. Important: Do not discard the water! Remove the chicken to cool, then slice into bite-sized pieces. In a separate pot, boil your noodles in salted water until al dente. Drain and set aside.
- 2. SautØ the Aromatics:** In a large skillet or Dutch oven, melt the 1 1/2 sticks of butter over medium heat. Add your thinly sliced onions and chopped celery. SautØ until the onions are translucent and the celery has softened.
- 3. Build the Sauce:** Stir in the can of cream of chicken soup and approximately 1 to 2 cups of the reserved chicken broth. Whisk until smooth. Stir in a generous handful of mozzarella cheese until it begins to melt into the sauce.
- 4. Combine:** Add your sliced chicken and cooked noodles into the sauce. Toss everything together until every strand of pasta is coated in that buttery, cheesy goodness.
- 5. Bake to Perfection:** Pour the mixture into a greased 9x13 baking dish. Top with the remaining mozzarella cheese, parsley, and chives. Bake at 350°F for about 15 minutes. You are looking for the cheese to be melted and the edges to be a slight golden color.

### SWAPS & NOTES

**The Cheese:** While mozzarella is the gold standard for that

"cheese pull," you can swap half of it for Parmesan if you want a saltier, sharper kick.

The Veggies: If you want to sneak in more greens, frozen peas or sautéed mushrooms are classic additions to a Tetrazzini.

The Pasta: While spaghetti is traditional, penne or rotini work

great if you prefer a bite-sized noodle for kids.

**Lower Fat:** You can use "Light" cream of chicken soup and reduce the butter to 1 stick, though the sauce won't be quite as decadent.

## TIPS FOR SUCCESS

**Don't Overcook the Noodles:** Since the pasta will spend time in the oven, cook it 1-2 minutes less than the package directions.

This prevents it from becoming mushy.

**Season the Broth:** When boiling your chicken, add a pinch of salt and a few peppercorns to the water.

This seasons the chicken from the inside out and makes the broth more flavorful.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/why-this-30-minute-chicken-tetrazzini-is-my-go-to-weeknight-casserole/>