

## Easy Turkey Tetrazzini with Big Ed's



1 1/1 (8 ounce) package cooked egg noodles  
2 tablespoons butter  
1 (6 ounce) can sliced mushrooms  
1 teaspoon salt  
1/8 teaspoon pepper  
2 cups chopped cooked turkey  
1 (10.75 ounce) can condensed cream  
of celery soup  
1 cup sour cream  
1 cup frozen peas  
1/2 cup shredded Saxon Creamery Big Ed's Gouda  
1/2 cup grated Parmesan cheese

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
2. Preheat oven to 375 degrees F (190 degrees C).
3. Melt butter in a large heavy skillet. Saute mushrooms for 1 minute. Season with salt and pepper, and stir in turkey, condensed soup, and sour cream.
4. Place cooked noodles in a 9x13 inch baking dish. Pour sauce mixture evenly over the top. Sprinkle with Parmesan cheese and Big Eds Gouda.
5. Bake in preheated oven for 20 to 25 minutes, or until sauce is bubbling.



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