Chicken Tetrazzini

8 ounces whole wheat spaghetti

1 1/2 teaspoons canola oil

1/2 cup chopped onion

1/2 cup chopped celery

2 cups mushrooms, sliced

1 Tablespoon sherry

1 Tablespoon butter

1 1/2 Tablespoons flour

1 cup chicken broth

3/4 cup parmesan cheese

6 Tablespoons cream cheese

3/4 teaspoon salt

2 cups shredded rotisserie chicken breast

1/2 cup panko

Cook pasta 8-9 minutes.  Drain, reserving 1/4 cup cooking water.

Heat oil in dutch oven.  Add onion and celery and cook 5 minutes.

Add mushrooms and cook 7-8 minutes until liquid evaporates.

Add sherry to mushrooms and scrape browned bits from pan.

Stir in butter.

Add flour and cook 1-2 minutes.

Add broth and reserved pasta water.  Cook 3 minutes.

Stir in 1/2 c. Parmesan, cream cheese and salt.  Cook 2 minutes.

Remove from heat.  Stir in chicken and pasta.

Transfer mixture to a 3 quart baking dish.

Top with panko and remaining 1/4 c. Parmesan.

Place under broiler until golden brown.