

## **INGREDIENTS**

2 PERSON | 4 PERSON



1 | 2 Zucchini



Tuscan Heat Spice



2.5 oz | 5 oz Marinara Sauce



11/2 TBSP | 3 TBSP Sour Cream Contains: Milk



6 oz | 12 oz Spaghetti Contains: Wheat

10 oz | 20 oz

**Ground Turkey** 

Tomato Paste

2 TBSP | 4 TBSP

Cream Cheese Contains: Milk



1 tsp | 2 tsp Garlic Powder



1 | 2 Chicken Stock Concentrate



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



### **HelloCustom**

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.

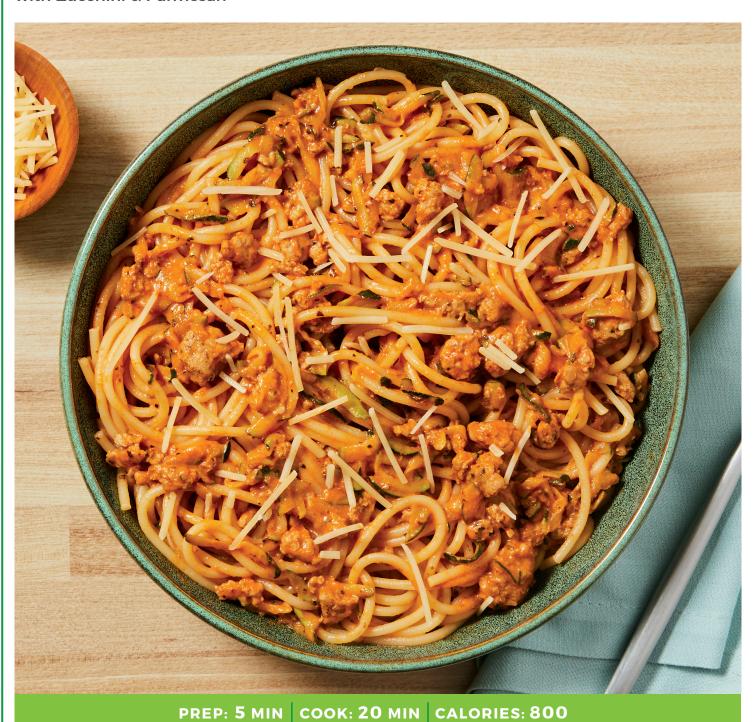


10 oz | 20 oz Ground Beef\*\*



# **TURKEY RAGÙ SPAGHETTI**

with Zucchini & Parmesan



2



#### **HELLO**

### **TOMATO PASTE**

This pantry MVP adds rich, umami flavor to everything it touches.

#### **WORTH YOUR SALT**

When salting your pasta water, don't be shy—add a few big pinches until it tastes almost as salty as the sea!

### **BUST OUT**

- Large pot
- Strainer
- Box grater
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
  Contains: Milk

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\*Ground Turkey is fully cooked when internal temperature reaches 165°.

Ground Beef is fully cooked when internal temperature



- Bring a large pot of salted water to a boil. (TIP: Cover pot with lid to bring water to a boil more quickly.) Wash and dry produce.
- Trim **zucchini**; grate on the largest holes of a box grater.



#### **3 MAKE SAUCE**

- Heat a drizzle of oil in a large pan over medium-high heat.
   Add turkey\*, Tuscan Heat Spice, garlic powder, ½ tsp salt (1 tsp for 4 servings), and pepper. Cook, breaking up meat into pieces, until lightly browned, 2-4 minutes.
- Add zucchini and tomato paste; cook, stirring, until zucchini is tender and turkey is cooked through, 2-3 minutes more.
- Stir in marinara sauce, stock concentrate, and ½ cup pasta cooking water (¾ cup for 4). Simmer until slightly thickened. 1-2 minutes.
- Reduce heat to medium low. Stir in cream cheese, sour cream, half the Parmesan, and 1 TBSP butter (2 TBSP for 4) until melted and combined. Season with salt and pepper.





- Once water is boiling, add spaghetti to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve ¾ cup pasta cooking water (1 cup for 4 servings), then drain.



- Add pasta to pan with sauce; toss to coat. TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is thoroughly coated in sauce.
- Divide between plates or shallow bowls; sprinkle with **remaining Parmesan** and serve.