

INGREDIENTS

2 PERSON | 4 PERSON



8.8 oz | 17.6 oz Gnocchi Pasta Contains: Wheat



1 TBSP | 1 TBSP Italian Seasoning



2 | 4 Chicken Stock Concentrates



4 oz | 8 oz Peas



10 oz | 20 oz Ground Turkey**



1.5 oz | 3 oz Tomato Paste



4 TBSP | 8 TBSP Cream Cheese Contains: Milk



½ Cup | 1 Cup Italian Cheese Blend Contains: Milk

** 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.

HELLO

QUICK RAGÙ

No need for hours of slow simmering: This turkey-based red sauce is ready in a flash.

TURKEY RAGÙ GNOCCHI

with Peas & Italian Cheese



PREP: 5 MIN COOK: 20 MIN CALORIES: 740

25



FLOAT ON OK

The easiest way to tell when gnocchi are done is to watch them float to the top of your pot. Once they're all bobbing at the surface of the water, they're ready to drain.

BUST OUT

- Medium pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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



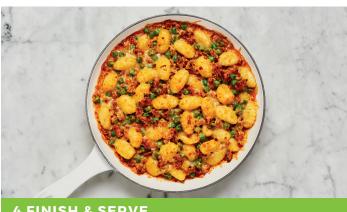
- · Heat broiler to high. Bring a medium pot of salted water to a boil (use a large pot for 4 servings). Wash and dry produce.
- Heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add turkey*, half the Italian Seasoning (all for 4), and 1/4 tsp salt (1/2 tsp for 4). Cook, breaking up meat into pieces, until browned, 3-5 minutes (it'll finish cooking later).



- Add tomato paste to pan with turkey; cook, stirring, until combined, 1-2 minutes.
- Stir in stock concentrates, cream cheese, and ½ cup pasta cooking water (¾ cup for 4 servings) until combined.
- Add **peas**; simmer, stirring occasionally, until sauce has slightly thickened and turkey is cooked through, 1-2 minutes more.



- Once water is boiling, add **gnocchi** to pot. Cook, stirring occasionally, until tender and floating to the top, 3-4 minutes.
- Reserve 1 cup pasta cooking water, then drain.



4 FINISH & SERVE

- Add drained **gnocchi** to pan with **sauce**; cook until warmed through, 1-2 minutes. (TIP: If needed, stir in more reserved pasta cooking water a splash at a time until gnocchi is thoroughly coated in sauce.) Season with salt and pepper to taste. TIP: If your pan isn't ovenproof, transfer mixture now to a baking dish.
- Evenly sprinkle with Italian cheese. Broil until cheese is melted and bubbly, 2-3 minutes. TIP: Watch carefully to avoid burning.
- Serve directly from pan.