



CREAMY TURKEY BOLOGNESE

with Carrot, Zucchini, and Cheesy Garlic Bread



HELLO

CHEESY GARLIC BREAD

Made with a special garlic herb butter, it makes any pasta night complete.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 1000



Carrots



Parsley



Cavatappi Pasta
(Contains: Wheat)



Ground Turkey



Chicken Stock Concentrate



Garlic Herb Butter
(Contains: Milk)



Cream Cheese
(Contains: Milk)



Zucchini



Demi-Baguettes
(Contains: Wheat)



Tuscan Heat Spice



Milk
(Contains: Milk)



Marinara Sauce



Parmesan Cheese
(Contains: Milk)



Chili Flakes

START STRONG

No aluminum foil on hand? That's OK—you can skip lining the sheet or just carefully place the topped bread on your oven rack. Just be careful when handling it and keep an eye on it as it bakes.

BUST OUT

- Large pot
- Large pan
- Baking sheet
- Aluminum foil
- Peeler
- Strainer
- Olive oil (4 tsp)

INGREDIENTS

Ingredient 4-person

- Demi-Baguettes 2
- Carrots 2
- Parsley ¼ oz
- Zucchini 1
- Cavatappi Pasta 9 oz
- Tuscan Heat Spice  1 TBSP
- Ground Turkey 20 oz
- Milk 6.75 oz
- Chicken Stock Concentrate 1
- Marinara Sauce 14 oz
- Garlic Herb Butter 1 oz
- Parmesan Cheese 1¼ Cups
- Cream Cheese 2 oz
- Chili Flakes  1 tsp

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. Line a baking sheet with aluminum foil and lightly oil foil. Halve **baguettes** lengthwise. Peel **carrots**, then chop into small pieces. Roughly chop **parsley**. Quarter **zucchini** lengthwise, then slice into thin triangles.



4 COOK TURKEY

Heat another drizzle of **olive oil** in same pan over medium-high heat. Add **turkey** and remaining **Tuscan heat spice**, breaking up meat into pieces. Cook until lightly browned, 3-4 minutes. Season well with **salt** and **pepper**. Stir in **milk** and **stock concentrate**. Bring to a simmer and let bubble until reduced by half, 1-3 minutes. Return **veggies** to pan and stir in **marinara sauce**. Let simmer gently until meal is ready.

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2 BOIL PASTA

Once water boils, add **9 oz cavatappi** to pot (1½ packages; use the remainder as you like). Cook, stirring occasionally, until al dente, 9-12 minutes. Drain.



5 MAKE GARLIC BREAD

Spread **herb butter** onto cut side of **baguettes**. Place on lined baking sheet buttered-side up and season with **salt** and **pepper**. Toast in oven until light golden, 4-5 minutes. Sprinkle up to ⅓ of the **Parmesan** on top. Return to oven and allow Parmesan to melt, about 3 minutes.



3 COOK VEGGIES

Heat a large drizzle of **olive oil** in a large pan over medium heat. Add **carrots, zucchini,** and **1½ tsp Tuscan heat spice** (we'll use the rest later). Cook, tossing, until browned, 6-8 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



6 FINISH AND SERVE

Add **cream cheese**, half the remaining **Parmesan**, and all of the **cooked cavatappi** to pan with **turkey mixture** and stir until warmed through, 2-3 minutes. Divide between bowls and sprinkle with remaining Parmesan, **parsley**, and **chili flakes** (to taste). Serve with **garlic bread** on the side.

FRESH TALK

What do you think makes a good friend?

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