



Turkey Cacciatore Rigatoni with Mushrooms

Quick 25 Minutes



Ground Turkey



Rigatoni



Mushrooms



Onion, chopped



Baby Spinach



Chicken Broth Concentrate



Crushed Tomatoes with Garlic and Onion



Italian Seasoning



Parmesan Cheese, shredded

HELLO RIGATONI

The ridges on rigatoni are perfect for catching sauce!

Start here

Before starting, wash and dry all produce.

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Rigatoni	170 g	340 g
Mushrooms	227 g	454 g
Onion, chopped	56 g	113 g
Baby Spinach	56 g	113 g
Chicken Broth Concentrate	1	2
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Italian Seasoning	1 tbsp	2 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to boil over high heat.
- Meanwhile, quarter **mushrooms**.



Cook turkey

- Meanwhile, reheat the same pan (from step 2) over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **turkey**.
- Cook, breaking up **turkey** into smaller pieces, until no pink remains, 4-5 min.**
- Add **Italian Seasoning**. Cook, stirring often, until fragrant, 30 sec.



Cook mushrooms and onions

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms** and **onions**. Cook, stirring occasionally, until golden, 5-6 min.
- Remove the pan from heat, then transfer **mushroom and onions** to a plate.



Make sauce

- Add **mushroom and onions, crushed tomatoes** and **broth concentrate** to the pan with **turkey**.
- Reduce heat to medium. Cook, stirring occasionally, until **sauce** reduces slightly, 7-8 min.
- Season with **salt** and **pepper**, to taste.



Cook rigatoni

- Meanwhile, add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl). Drain and return **rigatoni** to the same pot, off heat.



Finish and serve

- Add **spinach, sauce, reserved pasta water**, and **half the Parmesan** to the pot with **rigatoni**.
- Season with **salt** and **pepper**, to taste. Toss to combine until **spinach** wilts, 1 min.
- Divide **turkey cacciatore rigatoni** between plates.
- Sprinkle **remaining Parmesan** over top.

Dinner Solved!