



Cheesy Turkey Tetrazzini Bake

with Mushrooms, Spinach and Peas

FAMILY

35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Turkey



Spaghetti



Cremini Mushrooms



Cream Cheese



Baby Spinach



Green Peas



Chicken Broth Concentrate



Italian Seasoning



Garlic Salt



Mozzarella Cheese, shredded



All-Purpose Flour

HELLO CREAM CHEESE

An instant way to add a creamy texture to pasta!

START HERE

- Before starting, preheat broiler to high.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Large Pot, Measuring Cups & Spoons, Strainer, 8x8-Inch Baking Dish

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Spaghetti	170 g	340 g
Cremini Mushrooms	227 g	454 g
Cream Cheese	3 tbsp	6 tbsp
Baby Spinach	56 g	113 g
Green Peas	56 g	113 g
Chicken Broth Concentrate	1	2
Italian Seasoning	1 tbsp	2 tbsp
Garlic Salt	1 ½ tsp	1 ½ tsp
Mozzarella Cheese, shredded	½ cup	1 cup
All-Purpose Flour	1 tbsp	1 tbsp
Milk*	½ cup	1 cup
Butter*	1 ½ tbsp	3 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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1. PREP

Add **10 cups water** and **2 tsp salt** in a large pot (**NOTE:** Use same for 4ppl). Cover and bring to a boil over high heat. Thinly slice **mushrooms**.



4. MAKE MUSHROOM SAUCE

Heat the same pan (from step 3) over medium heat. When hot, add **1 tbsp butter** (dbl for 4ppl), then **mushrooms** and **Italian seasoning**. Cook, stirring occasionally, until golden-brown, 5-6 min. Sprinkle **½ tbsp flour** (dbl for 4ppl) over **mushrooms**. Cook, stirring often, until coated, 1-2 min. Add **½ cup milk** (dbl for 4ppl), **cream cheese** and **broth concentrate(s)**. Cook, stirring often, until **sauce** thickens slightly, 1-2 min. Remove pan from heat.



2. COOK SPAGHETTI

Break **spaghetti** and add to pot with **boiling water**. Cook, uncovered, stirring occasionally, until tender, 10-12 min. When **pasta** is tender, reserve **¾ cup pasta water** (dbl for 4ppl) then drain and return to the same pot. Set aside.



5. ASSEMBLE TETRAZZINI

Add **mushrooms sauce**, **turkey**, **spinach**, **peas** and **reserved pasta water** to pot with pasta. Toss to combine. Season with **pepper**. Transfer **pasta mixture** to a lightly-oiled 8x8-inch baking dish (**NOTE:** For 4ppl, us a 9x13-inch baking dish). Sprinkle with **mozzarella**. Broil in the **middle** of the oven until **cheese** is golden, 3-5 min.



3. COOK TURKEY

While **pasta** cooks, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp butter** (dbl for 4ppl), then **turkey** and **¾ tsp garlic salt** (dbl for 4ppl). Cook, breaking up **turkey** into smaller pieces, until no pink remains, 4-5 min. ** Remove pan from the heat then transfer **turkey** to a plate.



6. FINISH & SERVE

Divide **cheesy turkey tetrazzini bake** between plates.

Dinner Solved!