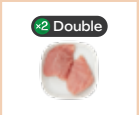




# Creamy Turkey Pot Pie-Inspired Pasta with Fresh Penne

Fresh Pasta 25 Minutes



Turkey Breast Portions  
680 g | 1360 g

↗ Custom Recipe + Add ↻ Swap or \*2 Double

If you chose to double your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://hellofresh.ca)



Turkey Breast Portions  
340 g | 680 g



Chicken Stock Powder  
1 tsp | 2 tsp



Cream Cheese  
1 | 2



Green Peas  
56 g | 113 g



Carrot  
1 | 2



Fresh Penne  
227 g | 454 g



Dill-Garlic Spice Blend  
1 tsp | 1 tsp



Cream Sauce Spice Blend  
1 tbsp | 2 tbsp



Parmesan Cheese, shredded  
1/4 cup | 1/2 cup



Cream  
56 ml | 113 ml



Yellow Onion  
1 | 1

**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.

Pantry items | Salt, oil, butter, pepper

Cooking utensils | Medium bowl, vegetable peeler, measuring spoons, strainer, measuring cups, whisk, large pot, large non-stick pan, paper towels

1



## Prep

- Before starting, wash and dry all produce.

×2 Double | Turkey Breasts Portions

- Peel, then cut **half the onion** (whole onion for 4 ppl) into ½-inch pieces.
- Peel, then cut **carrot** into ¼-inch half-moons.
- Pat **turkey** dry with paper towels. Cut into 1-inch pieces, then sprinkle over **half the Dill-Garlic Spice Blend** (use all for 4 ppl).
- Season with **salt** and **pepper**.
- Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.

2



## Cook turkey and pasta

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **turkey**.
- Cook, stirring occasionally, until golden-brown and cooked through, 4-6 min.\*\*
- Transfer to a plate.
- Meanwhile, add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min.
- Reserve **¾ cup** (1 ½ cups) **pasta water** in a medium bowl, then drain and return **penne** to the same pot, off heat.

3



## Cook veggies

- Reheat the same pan over medium, then add **1 tbsp** (2 tbsp) **butter**. Swirl the pan until melted.
- Add **carrots, peas** and **onions** to the pan.
- Cook, stirring often, until **veggies** are tender-crisp, 2-3min.
- Sprinkle **Cream Sauce Blend** over top. Cook, stirring often, until coated, 1 min.

4



## Make sauce

- Whisk **cream cheese**, **1 tsp** (2 tsp) **chicken stock powder** and **reserved pasta water** into the pan, until **cream cheese** melts and **sauce** thickens slightly, 3-4 min.
- Remove the pan from heat.

5



## Assemble pasta

- Add **sauce** from the pan, **cream**, **turkey**, including **any juices** from the plate, and **half the Parmesan** into the large pot with **penne**. Stir to combine.

6



## Finish and serve

- Divide **pasta** between bowls.
- Sprinkle **remaining Parmesan** over top.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## 1 | Prep

×2 Double | Turkey Breasts Portions

If you've opted for **double turkey**, prepare, cook and plate it in the same way the recipe instructs you to prepare and cook the **regular portion of turkey**. Work in batches, if necessary.

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



Issue with your meal? Scan the QR code to share your feedback.