



Mozza-Roasted Red Pepper Turkey

with Tomato-Zucchini Spaghetti

FAMILY 30 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!

-  Turkey Scallopine
-  Crushed Tomatoes
-  Roasted Red Peppers
-  Mozzarella Cheese, shredded
-  Italian Seasoning
-  Zucchini
-  Spaghetti

HELLO CHEESY

A layer of crispy cheese on top of juicy turkey is the best part of this dish!

START HERE

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Parchment Paper, Large Non-Stick Pan, Baking Sheet, Large Pot, Measuring Cups, Strainer, Paper Towels, Measuring Spoons

Ingredients

	4 Person
Turkey Scallopine	680 g
Crushed Tomatoes	370 ml
Roasted Red Peppers	170 ml
Mozzarella Cheese, shredded	1 cup
Italian Seasoning	1 tbsp
Zucchini	200 g
Spaghetti	340 g
Unsalted Butter*	2 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. COOK SPAGHETTI

Add **10 cups water** and **2 tsp salt** in a large pot. Cover and bring to a boil over high heat. Add **spaghetti** to the pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Drain and return the **pasta** to same pot.



4. MAKE SAUCE

While the **turkey** roasts, add **½ tbsp oil** to the same pan, then add the **zucchini**. Cook, stirring often, until tender-crisp, 2-3 min. Season with **salt** and **pepper**. Add the **remaining tomatoes** and **remaining Italian seasoning**, then reduce heat to medium-low. Cook, stirring often, until slightly thickened, 1-2 min.



2. PREP

While the **water** boils for the **spaghetti**, cut the **zucchini** in half lengthwise, then into ½-inch thick half-moons. Drain the **roasted red peppers**. Pat the **turkey** dry with paper towels. Season with **salt** and **pepper**. Sprinkle all over with **half the Italian seasoning**. Set aside.



5. FINISH PASTA

Once the **pasta** is done, pour the **tomato-zucchini sauce** into the large pot with the **pasta**. Add **2 tbsp butter** and toss to combine. Season with **salt** and **pepper**.



3. COOK TURKEY

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then the **turkey**. Cook until golden-brown, 1-2 min per side. Transfer **turkey** to a parchment-lined baking sheet. Carefully top the **turkey** with the **red peppers**, **¼ cup crushed tomatoes**, then the **mozzarella cheese**. Bake, in the **middle** of the oven, until **turkey** is cooked through and **cheese** is melted, 10-12 min.**



6. FINISH AND SERVE

Divide the **pasta** and **tomato-zucchini sauce** between plates. Top with the **mozza-roasted red pepper turkey**.

Dinner Solved!