



Speedy Cajun Turkey Pasta

with Spinach and Mozzarella

FAMILY 20 Minutes



Turkey Strips



Grape Tomatoes



Green Onions



Farfalle



Mirepoix



Cajun Seasoning



Garlic Salt



Diced Tomatoes



Chicken Broth Concentrate



Mozzarella Cheese, shredded



Heavy Cream



Baby Spinach

HELLO CAJUN SEASONING

Smoky, sweet and just a hint of spice!

Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

Bust Out

Baking Sheet, Large Pot, Paper Towels, Aluminum Foil, Measuring Spoons, Measuring Cups

Ingredients

| | 4 Person |
|-----------------------------|----------|
| Turkey Strips | 680 g |
| Grape Tomatoes | 227 g |
| Green Onions | 2 |
| Farfalle | 340 g |
| Mirepoix | 227 g |
| Cajun Seasoning | 2 tbsp |
| Garlic Salt | 1.5 tsp |
| Diced Tomatoes | 1 can |
| Chicken Broth Concentrate | 2 |
| Mozzarella Cheese, shredded | 1 cup |
| Heavy Cream | 237 ml |
| Baby Spinach | 113 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.



1. COOK MIREPOIX

Melt **2 tbsp butter** in a large pot over medium-high heat. When hot, add **mirepoix**. Cook, stirring often, until **veggies** soften, 3-4 min.



2. COOK FARFALLE

Add **diced tomatoes, cream, broth concentrate(s), Cajun Seasoning** and **4 cups warm water** to pot with **veggies**. Stir together, cover and bring to a boil over high heat. Once boiling, uncover, stir in **farfalle** and reduce heat to medium-high. Simmer, stirring often to prevent sticking, until **farfalle** is tender, 10-12 min.



3. PREP TURKEY

While **mixture** comes to a boil, pat **turkey** dry with paper towels.



4. BROIL TURKEY & TOMATOES

On a foil-lined baking sheet, toss **tomatoes** and **turkey** with **garlic salt** and **2 tbsp oil**. Season with **pepper**. Broil in **middle** of oven, stirring halfway through, until cooked through, 10-12 min.**



5. FINISH PASTA

Thinly slice **green onions**. When **turkey** is done, stir **turkey, tomatoes** and **spinach** into pot with **saucy farfalle**. Remove pot from the heat, stir in **mozzarella** and season with **salt** and **pepper**.



6. FINISH & SERVE

Divide **cajun turkey pasta** between bowls. Sprinkle with **green onions**.

Dinner Solved!

Contact

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