



Summer Turkey Bolognese

with Basil and Zucchini

30 Minutes



Minced Turkey



Spaghetti



Basil



Zucchini



Baby Heirloom Tomatoes



Balsamic Vinegar



Parmesan Cheese, shredded



Garlic Puree



Basil Pesto



Italian Seasoning

HELLO BOLOGNESE

A classic meat-based sauce found in Italian cuisine!

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
Minced Turkey	250 g	500 g
Spaghetti	170 g	340 g
Basil	7 g	14 g
Zucchini	200 g	400 g
Baby Heirloom Tomatoes	113 g	227 g
Balsamic Vinegar	1 tbsp	2 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Garlic Puree	1 tbsp	2 tbsp
Basil Pesto	56 g	112 g
Italian Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, halve **zucchini** lengthwise, then cut into ¼-inch half-moons. Halve **tomatoes**.



2 Cook turkey and zucchini

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **turkey, garlic puree** and **Italian Seasoning**. Cook, breaking up **turkey** into smaller pieces, until cooked through, 4-5 min. ** Add **zucchini**. Cook, stirring occasionally, until tender, 3-4 min. Season with **salt** and **pepper**.



3 Cook spaghetti

While **turkey** cooks, add **spaghetti** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. When done, reserve **½ cup pasta water** (dbl for 4 ppl), then drain.



4 Make sauce

Add **pesto, tomatoes, reserved pasta water** and **vinegar** to **turkey mixture**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**.



5 Assemble bolognese

Add **spaghetti, half the Parmesan** and **1 tbsp butter** (dbl for 4 ppl) to **sauce**. Remove pan from heat, then stir until **spaghetti** is coated.



6 Finish and serve

Divide **turkey bolognese** between bowls. Sprinkle with **remaining Parmesan**. Tear **basil** over top.

Dinner Solved!