



Summer Turkey Pesto Pasta

with Basil and Zucchini

30 Minutes



Ground Turkey



Spaghetti



Basil



Zucchini



Baby Heirloom Tomatoes



Balsamic Vinegar



Parmesan Cheese, shredded



Garlic Puree



Basil Pesto



Italian Seasoning

HELLO BABY HEIRLOOM TOMATOES

Juicy, sweet and versatile!

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
Ground Turkey	250 g	500 g
Spaghetti	170 g	340 g
Basil	7 g	7 g
Zucchini	200 g	400 g
Baby Heirloom Tomatoes	113 g	226 g
Balsamic Vinegar	1 tbsp	2 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Garlic Puree	1 tbsp	2 tbsp
Basil Pesto	¼ cup	½ cup
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 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.

Contact

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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.
- Meanwhile, halve **zucchini** lengthwise, then cut into ¼-inch half-moons.
- Halve **tomatoes**.



4 Make sauce

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



2 Cook spaghetti

- Add **spaghetti** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain **spaghetti**.



5 Assemble pasta

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



3 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 no pink remains, 4-5 min.**
- Add **zucchini**. Cook, stirring occasionally, until tender, 3-4 min. Season with **salt** and **pepper**.



6 Finish and serve

- Divide **turkey pesto pasta** between bowls.
- Sprinkle with **remaining Parmesan**.
- Tear **basil** over top.

Dinner Solved!