



Tex-Mex Turkey Penne

with Crushed Tortilla Chips

Family Friendly 30 Minutes



Ground Turkey



Penne



Enchilada Spice Blend



Tomato Salsa



Crushed Tomatoes



Green Bell Pepper



Tortilla Chips



Sour Cream



Green Onions



Monterey Jack Cheese, shredded

HELLO ENCHILADA SPICE

This savoury blend combines warming spices with aromatic onion and garlic!

Start here

- Before starting, preheat the broiler to high.
- 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.
- Wash and dry all produce.

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Penne	170 g	340 g
Enchilada Spice Blend	2 tbsp	4 tbsp
Tomato Salsa	½ cup	1 cup
Crushed Tomatoes	370 ml	740 ml
Green Bell Pepper	200 g	400 g
Tortilla Chips	85 g	170 g
Sour Cream	3 tbsp	6 tbsp
Green Onions	1	2
Monterey Jack Cheese, shredded	½ cup	1 cup
Sugar*	½ tsp	1 tsp
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 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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Cook penne

Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **penne** to the same pot, off heat.



Cook turkey and peppers

While **penne** cooks, heat a large non-stick pan over medium-high heat. While the pan heats, core, then cut **pepper** into ½-inch pieces. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **turkey**. Cook, breaking up **turkey** into smaller pieces, until no pink remains, 4-5 min. ** Add **peppers**, then sprinkle with **Enchilada Spice Blend**. Season with **salt** and **pepper**. Cook, stirring often, until fragrant, 30 sec.



Cook sauce

Add **crushed tomatoes**, **salsa** and **½ tsp sugar** (dbl for 4 ppl) to the pan with **turkey** and **peppers**. Season with **salt** and **pepper**, then stir to combine. Bring to a simmer over high. Once simmering, reduce heat to medium. Cook, stirring occasionally, until **peppers** are tender-crisp, 4-5 min.



Prep

While **sauce** cooks, thinly slice **green onion**. Open one side of the package of **tortilla chips**. Gently crush **tortilla chips** in their package until broken into smaller pieces.



Finish penne

Add **half the cheese**, **turkey**, **sauce** and **reserved pasta water** to the pot with **penne**. Heat the pot over medium. Stir until **cheese** melts and **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**, to taste. Transfer **penne mixture** to an 8x8-inch baking dish (9x13-inch for 4 ppl). Sprinkle with **crushed tortilla chips** and **remaining cheese**. Broil in the **middle** of the oven until **cheese** melts, 2-3 min. (**TIP**: Keep an eye on chips so they don't burn!)



Finish and serve

Divide **penne** between plates. Dollop with **sour cream**. Sprinkle **green onions** over top.

Dinner Solved!