



Turkey Cacciatore Rigatoni

with Rustic Tomato Sauce and Garlicky Mushrooms

PRONTO 25 Minutes



Turkey Strips



Cremini Mushrooms



Shallot



Garlic



Crushed Tomatoes



Rigatoni



Italian Seasoning



Baby Spinach



Parmesan Cheese, grated

HELLO CACCIATORE
Means "hunter-style" in Italian!

Start Strong

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

Bust Out

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

Ingredients

	2 Person	4 Person
Turkey Strips	340 g	680 g
Cremini Mushrooms	227 g	454 g
Shallot	50 g	100 g
Garlic	3 g	6 g
Crushed Tomatoes	1 box	2 box
Rigatoni	170 g	340 g
Italian Seasoning	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Parmesan Cheese, grated	¼ cup	½ cup
Sugar*	½ tsp	1 tsp
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.



1. PREP & ROAST MUSHROOMS

Add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to boil over high heat. Meanwhile, quarter **mushrooms**. Peel, then mince or grate **garlic**. Toss **mushrooms** with **garlic**, **half the Italian seasoning** and **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 18-20 min.



4. COOK TURKEY

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **turkey**. Cook, stirring often, until golden-brown, 5-6 min.** Transfer to a plate and cover to keep warm.



2. COOK RIGATONI

While **mushrooms** roast, add **rigatoni** to the pot of **boiling water**. Cook, uncovered, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water** (dbl for 4 ppl). Drain and return to the same pot, off heat.



5. COOK SAUCE

Heat the same pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until softened, 2-3 min. Add **crushed tomatoes** and **½ tsp sugar** (dbl for 4 ppl). Cook, stirring occasionally, until slightly reduced, 7-8 min. Add **spinach** and stir until wilted, 1 min.



3. PREP SHALLOT & TURKEY

While **rigatoni** cooks, peel, then cut **shallot** into ½-inch pieces. Pat **turkey** dry with paper towels, then cut into 1-inch pieces. Season with **salt** and **pepper**. Sprinkle over **remaining Italian seasoning**.



6. FINISH AND SERVE

Add **reserved pasta water**, **sauce**, **roasted mushrooms**, **turkey** and **half the Parmesan** to the pot with **rigatoni**. Toss to combine. Season with **salt** and **pepper**. Divide between plates. Sprinkle over **remaining Parmesan**.

Dinner Solved!

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