



Turkey Cacciatore Rigatoni with Mushrooms

Top-Rated Special

20-min



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Ground Turkey



Double Ground Turkey



Mushrooms



Onion, chopped



Baby Spinach



Chicken Broth Concentrate



Crushed Tomatoes with Garlic and Onion



Italian Seasoning



Parmesan Cheese, shredded



Fresh Rigatoni

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

HELLO RIGATONI

The ridges on rigatoni are perfect for catching sauce!

Start here

- Before starting, wash and dry all produce.
- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- Cover and bring to boil over high heat.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Double Ground Turkey	500 g	1000 g
Mushrooms	227 g	454 g
Onion, chopped	56 g	113 g
Baby Spinach	56 g	113 g
Chicken Broth Concentrate	1	2
Crushed Tomatoes with Garlic and Onion	1	2
Italian Seasoning	1 tbsp	2 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Fresh Rigatoni	227 g	454 g
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.



Prep

- Quarter **mushrooms**.



Cook mushrooms and onions

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **mushrooms** and **onions**. Cook, stirring occasionally, until golden, 5-6 min.
- Remove from heat, then season with **salt** and **pepper**, to taste. Transfer **mushroom mixture** to a plate.



Cook turkey

- Reheat the same pan over medium-high.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **turkey**. Season with **salt** and **pepper**.
- Cook, breaking up **turkey** into smaller pieces, until no pink remains, 4-5 min.**
- Add **Italian Seasoning**. Cook, stirring often, until fragrant, 30 sec.

If you've opted for **double turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **turkey**. Work in batches, if necessary.



Make sauce

- Add **mushroom mixture**, **crushed tomatoes**, **broth concentrate** and **¼ tsp** (½ tsp) **sugar** to the pan with **turkey**.
- Reduce heat to medium. Cook, stirring occasionally, until **sauce** reduces slightly, 3-5 min.
- Season with **salt** and **pepper**, to taste.



Cook rigatoni

- Meanwhile, add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min.
- Reserve **½ cup** (1 cup) **pasta water**. Drain and return **rigatoni** to the same pot, off heat.



Finish and serve

- Add **spinach**, **sauce**, **reserved pasta water** and **half the Parmesan** to the pot with **rigatoni**.
- Season with **salt** and **pepper**, to taste. Toss to combine and until **spinach** wilts, 1 min.
- Divide **turkey cacciatore rigatoni** between plates.
- Sprinkle **remaining Parmesan** over top.



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Dinner Solved!