

# DINNERLY



## Cheesy Baked Penne with Turkey Meat Sauce:

No chopping. No slicing. No knife required!



30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this baked penne with turkey meat sauce? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the turkey, add tomato sauce and pasta, sprinkle with cheese, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- 10 oz pkg ground turkey
- 8 oz marinara sauce
- 6 oz penne<sup>1</sup>
- 2 oz shredded fontina<sup>2</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

### TOOLS

- medium Dutch oven or ovenproof pot with lid

### ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 740kcal, Fat 31g, Carbs 71g, Protein 48g



#### 1. Cook turkey

Preheat oven to 400°F with a rack in the center.

Heat **1 tablespoon oil** in a medium Dutch oven or ovenproof pot with lid. Add **turkey** and cook, breaking up into smaller pieces, until browned and cooked through, 5–7 minutes.



#### 2. Add sauce & bake pasta

To pot with **turkey**, stir in **marinara**, **2 cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Add **pasta** and cover with a lid or foil. Bake on center oven rack until pasta is cooked through, about 15 minutes.



#### 3. Add cheese & serve

Uncover pot and sprinkle **cheese** over top. Return to center oven rack and bake until cheese is melted and water is reduced, about 3 minutes (pasta will be saucy but will thicken as it cools).

Spoon **cheesy baked penne** into bowls for serving. Enjoy!



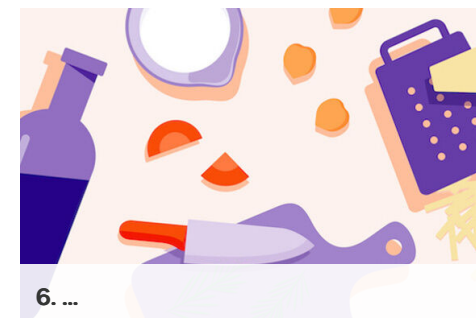
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!