

DINNERLY



Hearty Turkey Ragu with Corkscrew Pasta

& Spinach Salad



20-30min



2 Servings

This turkey ragu served over al dente corkscrew pasta is comfort in a bowl. #BigMood We've got you covered!

WHAT WE SEND

- 1 carrot
- ¾ oz piece Parmesan ¹
- 10 oz pkg ground turkey
- 6 oz tomato paste
- 6 oz cavatappi ²
- 3 oz baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- butter ¹
- balsamic vinegar (or red wine vinegar)

TOOLS

- medium pot
- box grater or microplane
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 880kcal, Fat 42g, Carbs 79g, Protein 46g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil over high heat. Finely chop **2 teaspoons garlic**. Scrub and trim **carrot**; thinly slice ¼ cup and finely chop remaining.

Finely grate **Parmesan**.



2. Start turkey ragu

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chopped carrots**; cook until lightly browned and softened, 3–5 minutes. Add **turkey** and **a pinch each of salt and pepper**; cook, breaking up into smaller pieces, until browned, 3–5 minutes. Add **¼ cup tomato paste**; cook, stirring, until paste is caramelized and begins to stick to bottom of skillet, 2–3 minutes.



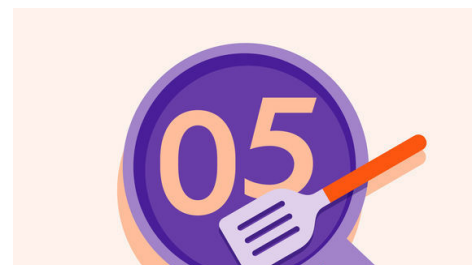
3. Finish turkey ragu

Add **chopped garlic** to skillet with **turkey**; cook over medium-high, stirring, until fragrant, about 30 seconds. Add **1½ cups water**, **1 teaspoon salt**, and **a pinch of pepper**. Bring to a simmer, scraping up any browned bits from the bottom of skillet. Reduce heat to medium and cook, stirring occasionally, until sauce is thickened, 8–10 minutes.



4. Cook & sauce pasta

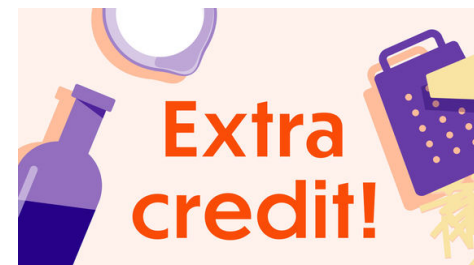
Add **pasta** to pot with boiling **salted water**; cook, stirring occasionally to avoid clumping, until al dente, about 8 minutes. Reserve **½ cup cooking water**, then drain well. Stir **pasta**, **reserved cooking water**, and **2 tablespoons butter** into skillet with **turkey ragu**. Simmer, stirring, until pasta is well coated in sauce, 1–2 minutes. Season to taste with **salt** and **pepper**.



5. Make salad & serve

In a medium bowl, whisk to combine **1 tablespoon oil**, **2 tablespoons vinegar**, and **a pinch each of salt and pepper**. Add **spinach**, **sliced carrots**, and **half of the Parmesan** to dressing, tossing to coat.

Serve **turkey ragu** and **corkscrew pasta** topped with **remaining Parmesan**, with **spinach salad** alongside. Enjoy!



6. Make it dairy-free!

Keep the cheese out of the dish and it'll work just as well! A perfect way to make it a bit lighter and/or dairy free!