



Gochujang Turkey Ragu with Rice Noodles

Cilantro & Scallions



30min



2 Servings

This rich Korean-inspired turkey ragu is full of deep warming flavors thanks to concentrated tomato paste, pungent aromatics, and sweet-spicy gochujang (a Korean red chili paste). We serve this flavor-packed sauce with rice noodles so soak up the hearty ragu. This plate is fusion cuisine at its best!

What we send

- 2 scallions
- 1 bunch curly kale
- 10 oz pkg ground turkey
- 1 oz gochujang ⁶
- 6 oz tomato paste
- 2 (½ oz) tamari soy sauce ⁶
- 5 oz pad Thai noodles
- ¼ oz fresh cilantro
- ¼ oz pkt toasted sesame seeds ¹¹
- garlic

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- medium saucepan
- medium skillet
- colander

Allergens

Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 34g, Carbs 80g, Protein 36g



1. Prep ingredients

Bring a medium saucepan of **water** to a boil.

Trim **scallions**, then thinly slice. Finely chop **1 tablespoon garlic**.

Remove **half of the kale leaves** from stems; discard stems and coarsely chop leaves (save remaining kale for own use).



4. Finish ragu

To skillet with **turkey and aromatics**, stir in **all of the tamari, 1½ cups water**, and **1 tablespoon sugar**. Bring to a simmer, then reduce heat to medium-low.

Add **chopped kale** and cook, stirring often, until sauce is thickened, kale is tender, and turkey is cooked through, 5-7 minutes. Season to taste with **salt** and **pepper**.



2. Brown turkey

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **turkey** and **a pinch each of salt and pepper**; use a spoon to break meat up into large pieces. Cook, without stirring, until turkey is well browned on one side, 3-5 minutes.



5. RICE NOODLE VARIATION

Add **noodles** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, 6-8 minutes. Drain noodles, then rinse under cold water.



3. Start ragu

To skillet with **browned turkey**, add **scallions, chopped garlic, gochujang**, and **¼ cup tomato paste** (save rest for own use). Cook, stirring, until scallions are softened and garlic is fragrant, about 2 minutes.



6. Finish & serve

Add **noodles** to **ragu** and toss to coat. Season to taste with **salt** and **pepper**.

Serve **noodles** topped with **torn cilantro leaves** and **sesame seeds**. Enjoy!