No Chop! Cheesy Turkey Baked Pasta
with Meat Sauce

🕑 30-40min   🍴 2 Servings

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

1. Cook pasta

Bring a medium saucepan of **salted water** to a boil over high. Add **pasta** and cook, stirring occasionally to prevent sticking, until al dente, about 8 minutes. Reserve **½ cup cooking water**, then drain well and set aside until step 3.

2. TURKEY VARIATION

Preheat broiler with a rack in the top position. Finely grate **1 teaspoon garlic**. Tear **mozzarella** into ½-inch pieces.

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **turkey** and **a pinch each of salt and pepper**; cook, breaking up into smaller pieces, until browned and cooked through, 3–5 minutes.

3. Finish & serve

To skillet with **turkey** over medium-high, stir in **grated garlic** until fragrant, 1 minute. Stir in **marinara sauce** and **reserved cooking water**. Bring to a simmer; remove from heat and stir in **pasta**. Season to taste.

Sprinkle **mozzarella** over top. Broil **pasta bake** on top oven rack until **cheese** is melted and bubbling, 2–3 minutes (watch closely as broilers vary). Enjoy!
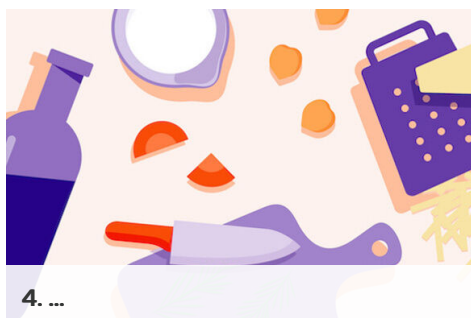
4. ...

What were you expecting, more steps?

5. ...

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6. ...

Kick back, relax, and enjoy your Dinnerly!