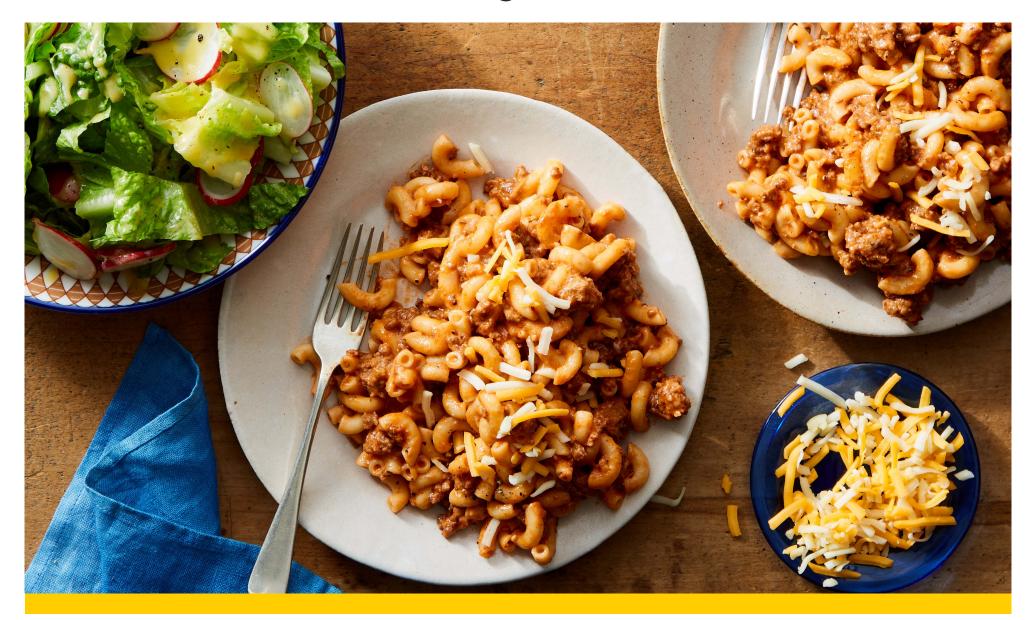
# MARLEY SPOON



## **Fast! American Chop Suey with Ground Turkey**

& Radish Romaine Salad



This classic American comfort food is all grown up. We brown ground turkey and turn it into a creamy, cheesy tomato sauce before mixing in tender elbow macaroni. More shredded cheese melts onto the piping-hot pasta while a crisp green side salad with radishes is the perfect foil to this fast, crowd-pleasing dinner that defies borders.

#### What we send

- 4 oz elbow macaroni 1
- 10 oz pkg ground turkey
- 1 radish
- 2 (¼ oz) Dijon mustard
- 1 romaine heart
- 8 oz tomato sauce
- 1 pkt turkey broth concentrate
- 1/4 oz steak seasoning
- 1 oz cream cheese <sup>2</sup>
- 2 oz shredded cheddar-jack blend<sup>2</sup>

## What you need

- · kosher salt & ground pepper
- · olive oil
- red wine vinegar (or apple cider vinegar)
- sugar

#### **Tools**

- large pot
- · medium skillet

#### **Allergens**

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

#### **Nutrition per serving**

Calories 950kcal, Fat 61g, Carbs 62g, Protein 44g



## 1. Cook pasta

Bring a large pot of salted water to a boil. Add **macaroni** and cook until al dente, 8-10 minutes. Reserve **% cup cooking water** and drain pasta. Return pasta to pot and cover to keep warm.



## 2. Cook turkey

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **turkey** and season with **a pinch each of salt and pepper**. Cook until well browned, 5-7 minutes.



### 3. Prep salad

Meanwhile, thinly slice **radishes**. Cut **romaine** into 1-inch pieces.

In a large bowl, whisk to combine **Dijon** mustard, **3 tablespoons oil**, and **1 tablespoon vinegar**. Season to taste with salt and pepper.



#### 4. Make sauce

To skillet, add tomato sauce, broth concentrate, steak spice, ½ cup reserved pasta water, and ¼ teaspoon sugar. Bring to a simmer and reduce heat to medium-low. Add cream cheese and half of the shredded cheese; stir until melted. Season to taste with salt and pepper. Stir in pasta and thin out sauce with reserved pasta water, 1 tablespoon at a time, as needed.



5. Finish

Add **lettuce** and **radishes** to **bowl with dressing** and toss to combine.

Spoon **pasta** into bowls and top with **remaining cheese**. Serve alongside **salad**.



6. Serve

Enjoy!