



# Creamy Turkey Pot Pie-Inspired Pasta

## with Fresh Rigatoni

Fresh Pasta

25 Minutes



Turkey Breast  
Portions  
340 g | 680 g



Chicken Stock  
Powder  
1 tbsp | 1 tbsp



Cream Cheese  
1 | 2



Green Peas  
56 g | 113 g



Carrot  
1 | 2



Fresh Rigatoni  
227 g | 454 g



Dill-Garlic Spice  
Blend  
1 tsp | 1 tsp



Cream Sauce  
Spice Blend  
1 tbsp | 2 tbsp



Parmesan  
Cheese, shredded  
1/4 cup | 1/2 cup



Cream  
56 ml | 113 ml



Yellow Onion  
1 | 1

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1



### Prep

- Before starting, wash and dry all produce.
- Peel, then cut **half the onion** (whole onion for 4 ppl) into ½-inch pieces.
- Peel, then halve **carrot** lengthwise and slice into ¼-inch half-moons.
- Pat **turkey** dry with paper towels. Cut into 1-inch pieces, then sprinkle over **half the Dill-Garlic Spice Blend** (use all for 4 ppl).
- Season with **salt** and **pepper**.
- Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.

2



### Cook turkey and pasta

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **turkey**.
- Cook, stirring occasionally, until golden-brown and cooked through, 4-6 min.\*\*
- Transfer to a plate.
- Meanwhile, add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min.
- Reserve ¾ **cup** (1 ½ cups) **pasta water** in a medium bowl, then drain and return **penne** to the same pot, off heat.

3



### Cook veggies

- Reheat the same pan over medium, then add **1 tbsp** (2 tbsp) **butter**. Swirl the pan to melt **butter**.
- Add **carrots, peas** and **onions** to the pan.
- Cook, stirring often, until **veggies** are tender-crisp, 2-3 min.
- Sprinkle **Cream Sauce Blend** over top. Cook, stirring often, until coated, 1 min.

4



### Make sauce

- Whisk **cream cheese**, **1 tsp** (2 tsp) **chicken stock powder** and **reserved pasta water** into the pan, until **cream cheese** melts and **sauce** thickens slightly, 3-4 min.
- Remove the pan from heat.

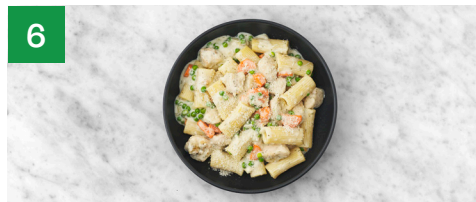
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### Assemble pasta

- Add **sauce** from pan, **cream**, **turkey** (including any juices from the plate) and **half the Parmesan** into the large pot with **rigatoni**. Stir to combine.

6



### Finish and serve

- Divide **pasta** between bowls.
- Sprinkle **remaining Parmesan** over top.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.