



# Turkey Cacciatore Rigatoni with Mushrooms

Fast and Fresh 20 Minutes



Turkey Breast  
Portions  
340 g | 680 g



Rigatoni  
227 g | 454 g



Mushrooms  
227 g | 454 g



Yellow Onion,  
chopped  
56 g | 113 g



Baby Spinach  
56 g | 113 g



Chicken Broth  
Concentrate  
1 | 2



Crushed  
Tomatoes with  
Garlic and Onion  
1 | 2



Zesty Garlic  
Blend  
1 tbsp | 2 tbsp



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

**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.

**Pantry items** | Oil, pepper, salt, unsalted butter, sugar

**Cooking utensils** | Colander, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, baking sheet

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

1



### Cook turkey

- Before starting, preheat the oven to 425°F.
- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- Cover and bring to boil over high heat.
- Wash and dry all produce.

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **turkey** dry with paper towels, then, if applicable, cut so you have **2 (4) equal pieces**. Season with **salt** and **pepper**.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then turkey. (**TIP:** We love using olive oil in this recipe!) Sear until golden brown, 1-2 min per side.

4



### Make sauce

- Add **crushed tomatoes**, **broth concentrate** and **¼ tsp** (½ tsp) **sugar** to the pan with **mushrooms**.
- Reduce heat to medium. Cook, stirring occasionally, until **sauce** reduces slightly, 3-5 min.
- Season with **salt** and **pepper**, to taste.

2



### Roast turkey and prep

- Remove the pan from heat and transfer **turkey** to an unlined baking sheet.
- Roast in the **middle** of the oven until cooked through, 7-9 min.\*\*
- Meanwhile, quarter **mushrooms**.

3



### Cook mushrooms and onions

- Reheat the same pan (from step 1) over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **mushrooms** and **onions**. Cook, stirring occasionally, until golden, 5-6 min.
- Add **Zesty Garlic Blend**. Cook, stirring often, until fragrant, 30 sec.

5



### Cook rigatoni

- Meanwhile, add **rigatoni** to the **boiling water**. Cook, uncovered, stirring occasionally, until tender, 2-3 min.
- Reserve **½ cup** (1 cup) **pasta water**. Drain and return **rigatoni** to the same pot, off heat.

6



### Finish and serve

- Add **spinach**, **sauce**, **reserved pasta water**, **half the Parmesan** and **1 tbsp** (2 tbsp) **butter** to the pot with **rigatoni**.
- Season with **salt** and **pepper**. Toss to combine and until **spinach** wilts and **butter** melts, 1 min.
- Thinly slice **turkey**.
- Divide **rigatoni** between plates. Top with turkey.
- Sprinkle **remaining Parmesan** over top.

\*\* Cook to a minimum internal temperature of 74°C/165°F.