



More than Food

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Turkey & Sage Tetrazzini

with Sweet Peas, Mushrooms, and Parmesan Cream Sauce

First served in 1908, turkey tetrazzini has become a mainstay of American comfort food. The dish is most known for its decadent cream sauce, but our version doesn't leave you overstuffed thanks to cream cheese. Earthy sage and thyme bring depth to this savory classic.



30 min



level 1



nut free



Ground Turkey



Peas



Button Mushrooms



Linguine



Thyme, fresh



Cream Cheese



Parmesan Cheese



Chicken Stock Concentrate



Sage, fresh

Ingredients

	2 People	4 People
Ground Turkey	8 oz	16 oz
Peas	4 oz	8 oz
Button Mushrooms	4 oz	8 oz
Linguine 1)	6 oz	12 oz
Thyme, fresh	¼ oz	½ oz
Cream Cheese 2)	1 oz	2 oz
Parmesan Cheese 2)	1 oz	2 oz
Chicken Stock Concentrate	1	2
Sage, fresh	¼ oz	½ oz
Oil*	2 t	4 t

*Not Included

Allergens

1) Wheat

2) Milk

Tools

Large Pot, Strainer, Large Pan

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 696 cal | Carbs: 79 g | Fat: 25 g | Protein: 45 g | Fiber: 8 g | Sodium: 470 mg

Make sure to wash and dry produce before prepping or cooking!



1 Prep the ingredients: Bring a large pot of **water** with a large pinch of **salt** to a boil. Thinly slice the **mushrooms**. Pick the **thyme** and **sage** off the stems and roughly chop the leaves.



2 Cook the turkey: Heat a drizzle of **oil** in a large pan over medium-high heat. Add the **turkey** and **sage** to the pan and cook, breaking up the meat into pieces, until browned and cooked through. Set aside.



3 Cook the pasta: Add the **linguine** to the boiling water and cook for 8-10 minutes, until al dente. Drain, reserving **1 cup of pasta water**.

4 Cook the mushrooms: While the **linguine** cooks, heat a drizzle of **oil** in the same pan you cooked the **turkey** in over medium-high heat. Add the **mushrooms** to the pan and cook, tossing, for 4-6 minutes, until golden brown. Remove the pan from heat until the **linguine** is ready.



5 Make the sauce: When the **linguine** is ready add the **thyme**, **stock concentrate**, **peas**, and **reserved pasta water** to the pan. Bring the mixture to a simmer over medium-high heat until the sauce has thickened and reduced by half. Reduce the heat to low, then stir in the **cream cheese** and **half the Parmesan**. Add the **linguine** and **turkey** to the pan and toss to combine. Season with **salt** and **pepper**.

6 Plate: Divide the **linguine** between dishes and sprinkle with the **remaining Parmesan**. Enjoy!