



TURKEY RAGÙ SPAGHETTI

with Zucchini & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



6 oz | 12 oz
Spaghetti
Contains: Wheat



10 oz | 20 oz
Ground Turkey



1 TBSP | 2 TBSP
Tuscan Heat Spice



1 tsp | 2 tsp
Garlic Powder



1 | 2
Tomato Paste



2.5 oz | 5 oz
Marinara Sauce



1 | 2
Chicken Stock Concentrate



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

TOMATO PASTE

This pantry MVP adds rich, umami flavor to everything it touches.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 800



WORTH YOUR SALT

When salting your pasta water, don't be shy—add a few big pinches until it tastes almost as salty as the sea!

BUST OUT

- Large pot
- Strainer
- Box grater
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

[HelloFresh.com](https://www.hellofresh.com)

*Ground Turkey is fully cooked when internal temperature reaches 165°.



1 PREP

- Bring a large pot of **salted water** to a boil. (TIP: **Cover pot with lid to bring water to a boil more quickly.**) **Wash and dry produce.**
- Trim **zucchini**; grate on the largest holes of a box grater.



3 MAKE SAUCE

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **turkey***, **Tuscan Heat Spice**, **garlic powder**, **½ tsp salt** (1 tsp for 4 servings), and **pepper**. Cook, breaking up meat into pieces, until lightly browned, 2-4 minutes.
- Add **zucchini** and **tomato paste**; cook, stirring, until zucchini is tender and turkey is cooked through, 2-3 minutes more.
- Stir in **marinara sauce**, **stock concentrate**, and **½ cup pasta cooking water** (¾ cup for 4). Simmer until slightly thickened, 1-2 minutes.
- Reduce heat to medium low. Stir in **cream cheese**, **sour cream**, **half the Parmesan**, and **1 TBSP butter** (2 TBSP for 4) until melted and combined. Season with **salt** and **pepper**.



2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **¾ cup pasta cooking water** (1 cup for 4 servings), then drain.



4 FINISH & SERVE

- Add **pasta** to pan with **sauce**; toss to coat. TIP: **If needed, stir in more reserved pasta cooking water a splash at a time until pasta is thoroughly coated in sauce.**
- Divide between plates or shallow bowls; sprinkle with **remaining Parmesan** and serve.