

# Spring Turkey Bolognese

with Basil and Zucchini

Quick

30 Minutes



Ground Turkey



Spaghetti



Basil



Zucchini



Baby Heirloom Tomatoes



Balsamic Vinegar



Parmesan Cheese, shredded



Garlic Puree



Basil Pesto



Italian Seasoning

HELLO BOLOGNESE

*A classic meat-based sauce found in Italian cuisine*

## Start here

Before starting, wash and dry all produce.

## Bust Out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Spaghetti	170 g	340 g
Basil	7 g	14 g
Zucchini	200 g	400 g
Baby Heirloom Tomatoes	113 g	227 g
Balsamic Vinegar	1 tbsp	2 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Garlic Puree	1 tbsp	2 tbsp
Basil Pesto	56 g	112 g
Italian Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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## 1 Prep

Add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While the **water** comes to a boil, halve **zucchini** lengthwise, then cut into ¼-inch half-moons. Halve **tomatoes**.



## 4 Make sauce

Add **pesto**, **tomatoes**, **reserved pasta water** and **vinegar** to the **turkey mixture**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**.



## 2 Cook turkey and zucchini

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **turkey**, **garlic puree** and **Italian Seasoning**. Cook, breaking up **turkey** into smaller pieces, until cooked through, 4-5 min. \*\* Add **zucchini**. Cook, stirring occasionally, until tender, 3-4 min. Season with **salt** and **pepper**.



## 5 Assemble bolognese

Add **spaghetti**, **half the Parmesan** and **1 tbsp butter** (dbl for 4 ppl) to the **sauce**. Remove from heat and stir together until **spaghetti** is coated.



## 3 Cook spaghetti

While **turkey** cooks, add **spaghetti** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. When done, reserve **½ cup pasta water** (dbl for 4 ppl), then drain.



## 6 Finish and serve

Divide **turkey bolognese** between bowls, then sprinkle **remaining Parmesan** over top. Tear the **basil leaves** over top.

## Dinner Solved!