

Fo sku1100 web

Turkey Bolognese

with Pappardelle



30-40min



4 Servings

If orange isn't already your favorite color, it will be after cooking (and tasting!) this dish. Sautéing carrots in a large skillet allows them to brown and caramelize beautifully, and a touch of milk in tomato sauce makes it extra velvety and delicious. The bolognese is lighter with the use of ground turkey instead of beef, but still has plenty of flavor served over buttery pappardelle. Cook,...

What we send

- medium yellow onion
- diced tomatoes
- ground turkey
- celery
- carrots
- tomato paste
- red wine vinegar

What you need

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

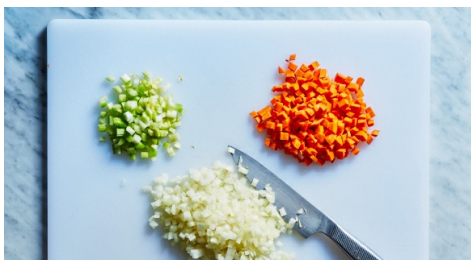
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 685.0kcal, Fat 20.1g, Proteins 27.1g, Carbs 93.9g



1. Prep ingredients

Bring a large pot of salted water to a boil. Halve, peel, and finely chop onion. Trim ends from celery and finely chop 1 stalk (if there are celery leaves, reserve for salad). Peel and finely chop carrots.



2. Cook aromatics

Heat 2 tablespoons oil in a large skillet over medium-high. Add chopped onion, celery, and carrots and season with 1 teaspoon salt and a few grinds pepper. Cook, stirring, until softened, 5-7 minutes.



3. Add turkey

Add 1 tablespoon oil to the skillet along with the ground turkey. Season with 1 teaspoon salt and cook, breaking up into bite-size pieces with a wooden spoon, until no longer pink, 3-4 minutes.



4. Finish bolognese

Add tomato paste and cook, stirring, until combined, 1 minute. Add 2 tablespoons vinegar and cook, stirring, until evaporated, 1-2 minutes. Add milk and tomatoes, reduce heat to medium-low, and simmer, stirring occasionally, until thickened and flavors meld, about 15 minutes. Season with ½ teaspoon salt.



5. Make salad

Meanwhile, thinly slice remaining celery on a diagonal. Place in a medium bowl along with any celery leaves, 2 tablespoons oil, and remaining 1 tablespoon vinegar. Season with salt and pepper and stir to combine. Shave half of the Parmesan with a vegetable peeler and add to salad. Grate remaining Parmesan.



6. Cook pasta

Add pappardelle to boiling water and cook until al dente, 4-6 minutes. Reserve 1 cup pasta water and drain. Return pasta to pot and add sauce. Add pasta water a little at a time until sauce evenly coats pasta. Season with salt and pepper. Drizzle with oil and sprinkle with grated Parmesan. Serve with celery salad alongside. Enjoy!