

Quick Turkey Cacciatore Pasta



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Recipe by: Laura Vitale

Serves 6

Prep Time: 5 minutes

Cook Time: 10 minutes

Ingredients

- __ 1/2 lb of Leftover Cooked Turkey, dark meat preferably
- __ 1 Small Onion, diced
- __ 3 cups Sliced Mushrooms
- __ 1 Tbsp (or to taste) Chili Pepper Paste
- __ 2 Tbsp Olive Oil
- __ 2 Cloves of Garlic
- __ 1/2 cup White Wine
- __ 28oz Jar of Marinara Sauce, or preferably, homemade tomato basil marinara
- __ Fresh Basil Leaves
- __ Freshly Grated Parmiggiano
- __ 1 lb Short Cut Pasta, of your choice such as penne or rigatoni
- __ Salt and Pepper, to taste

1) Fill a large pot with water, sprinkle in a good amount of salt and bring to a boil.

2) In a large skillet with high sides, cook the onions, mushrooms and garlic in the olive oil over medium high heat for about 3 to 4 minutes or until translucent, add the pepper paste and stir it in.

3) Add the wine and let it reduce for about a minute.

4) Add the marinara sauce and shredded cooked turkey and cook the sauce all together for about 4 to 5 minutes.

5) Drain the pasta, put it back in the same pot, add the sauce along with fresh basil and a good amount (about 1/2 cup) of freshly grated parmiggiano. Stir all together and serve!

