

Garden Turkey Bolognese

Cooking Instructions

This dish includes 5 parts: Seasoned Ground Turkey, Sauce, Pasta, Bread, and Garlic Butter.

QuickThaw Seasoned Turkey and Sauce by submerging well-sealed packages in water for 15-20 minutes.

Pasta: Prepare pasta by boiling in salted water for 8-10 minutes, until cooked to taste. Drain and set pasta aside.

Bolognese: In a large skillet over medium-high heat, add seasoned turkey and sauté until turkey is browned, approx 5-7 mins. Drain off fat if desired. Add 1 cup water and scrape the bottom of the pan to incorporate all of the flavorful “brown bits.” Stir in sauce and bring to a simmer. Simmer 5-8 mins. Serve over cooked pasta.

Garlic Bread: Preheat oven to 400F. Gently melt butter in a microwave-safe dish. Slice bread and spread butter over bread. Bake at 400F for 3-5 min until bread begins to turn golden brown. Serve immediately.

Internal Temperature: 160F

Serving Suggestions: Serve alongside a crisp romaine and tomato salad with a light balsamic vinaigrette. Merlot.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



Log into your Dinner Done account to make notes on dishes you have purchased, request an email notification when we make your favorite item again, track your SuperChef points, and more.