Turkey Minestrone & Garlic Bread

Cooking Instructions

This dish includes 5 parts: Ground Turkey, Soup Base, Pasta, Bread, and Garlic Butter.

QuickThaw Turkey/Mirepoix and Soup Base by submerging well-sealed bags in water for 15-20 min.

Soup: Put 1-2 Tbls. oil in a pot over med-hi heat and cook Turkey/Mirepoix mix until turkey is cooked, onions are translucent, and other veggies are a bit soft, about 7 mins. Add Soup Base and stir, scraping the bottom of the pot to incorporate everything. Cook 5 min more, then add 3 cups water and stir. Bring to a boil and add pasta, simmering covered for 10 minutes.

Garlic Bread: Preheat oven to 350F. While pasta cooks in soup, butter bread and bake for 12 minutes or until done. For soft bread, wrap in aluminum foil before baking.

Internal Temperature: 165F

Serving Suggestions: Green salad. Chianti.

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. Instant-read pocket thermometers are inexpensive, convenient, and very easy to use.

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