

Turkey Bolognese With Pappardelle



Serves

Serves 6

Ingredients

1lb Fresh Pappardelle pasta
3 -garlic cloves peeled and coarsely chopped
1 medium sweet onion, coarsely chopped
1 celery stalk, coarsely copped
1 medium carrot, coarsely chopped
1/4 cup extra virgin olive oil
1lb ground turkey
1-(28 OZ) can crushed San Marzano tomatoes
1/2 cup Italian flat leave parsley, chopped
10 fresh basil leaves, broken
Kosher or Sea Salt & Fresh Ground Black Pepper
1/4 cup freshly grated Parmesan cheese

Preparation Instructions

In a large porcelain cooking pot with lid, heat the olive oil to almost smoking, add the onion and garlic cook until the onions become soft, about 6 minutes. Add the celery and carrots and cook for about 5 more minutes.

Raise the heat to high and add the seasoned ground Turkey, stirring to break up any lumps. Cook until meat is browned about 5 minutes. Season to taste. Add the tomatoes and cook for 5 to 7 more minutes on low simmer.

Boil Pappardelle to al dente about 10 minutes. Place pasta in the pot with the Bolognese sauce and grate some fresh Parmesan cheese, Italian parsley and the basil. Toss well and serve.