



In your box

½ tsp. Garlic Salt
¼ oz. Flour
4 oz. Cremini Mushrooms
4 fl. oz. Cream Sauce Base
1 oz. Light Cream Cheese
1 oz. Marsala Cooking Wine
½ oz. Shredded Parmesan Cheese
8 oz. Cooked Fettuccine

Customize It Options

12 oz. Ground Turkey
12 oz. Impossible Burger
12 oz. Diced Boneless Skinless Chicken Breasts
10 oz. Ground Beef

You will need

Olive Oil, Salt, Pepper
Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

15 Minute Meal Kit



Turkey Tetrazzini Marsala

with Parmesan

NUTRITION per serving—Calories: 686, Carbohydrates: 47g, Sugar: 5g, Fiber: 2g, Protein: 45g, Sodium: 1505mg, Fat: 31g, Saturated Fat: 14g
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **ground beef**, follow same instructions as ground turkey in Steps 1 and 2, breaking up until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **Impossible burger**, follow same instructions as ground turkey in Steps 1 and 2, breaking up burger until heated through, 4-6 minutes.
- If using **diced chicken breasts**, pat dry. Follow same instructions as ground turkey in Steps 1 and 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Start the Turkey

- Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **ground turkey**, **garlic salt**, and a pinch of **salt** and **pepper** to hot pan. Stir occasionally, breaking up meat, until beginning to brown, 3-4 minutes.
- While turkey cooks, cut **mushrooms** into $\frac{1}{2}$ " slices.



2. Finish Turkey and Add Mushrooms

- Stir **mushrooms**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** into hot pan.
- Then stir often until mushrooms are tender, no pink remains on **turkey**, and turkey reaches a minimum internal temperature of 165 degrees, 3-4 minutes.
- Add **flour** and stir until no dry flour remains in pan.



3. Add the Sauce

- Add **wine**, **cream sauce base**, **cream cheese**, and $\frac{1}{4}$ cup **water** to hot pan. Stir constantly until thoroughly combined, 1-2 minutes.
- Bring to a simmer. Once simmering, stir in **pasta** and a pinch of **salt**. Stir often until pasta is warmed through and coated in sauce, 1-2 minutes.
- Remove from burner.



4. Finish the Dish

- Plate dish as pictured on front of card, topping with **Parmesan**. Bon appétit!