



# Creamy Turkey and Mushroom Ragout Rigatoni

WITH SHREDDED PARMESAN

Meal Kit



## Prep & Cook Time

30-40 MIN

## Cook Within

5 DAYS

## Difficulty Level

INTERMEDIATE

## Spice Level

MILD

## You Will Need

Olive Oil, Salt, Pepper  
Large Pot, Large Non-Stick  
Pan, Colander

## Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

## Ingredients

- 1 oz. Cream Cheese Spread
  - 4 oz. Marinara Sauce
  - 5 oz. Rigatoni
  - 2 tsp. Chicken Broth Concentrate
  - 1 oz. Shredded Parmesan Cheese
  - 🔪 0.8 oz. Tuscan Herb Butter
  - 6 oz. Cremini Mushrooms
  - ½ tsp. Garlic Salt
  - ¼ oz. Flour
- ### Customize It Options
- 10 oz. Ground Turkey
  - 10 oz. Ground Pork
  - 10 oz. Ground Beef
  - 20 oz. Ground Turkey-Double Portion

View nutritional information at [www.homechef.com/24912](http://www.homechef.com/24912)

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** to a boil in a large pot



### 1. Cook Pasta and Prepare Ingredients

- Once **water** is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta boils, cut **mushrooms** into ¼" slices.

### Customize It Instructions

- If using **20 oz. ground turkey**, follow same instructions as 10 oz. ground turkey, working in batches if necessary.
- If using **ground beef**, follow same instructions as ground turkey in Step 3, breaking up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground pork**, follow same instructions as ground turkey in Step 3, breaking up until pork reaches minimum internal temperature, 4-6 minutes.



### 2. Cook the Mushrooms

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **mushrooms** and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until browned, 4-6 minutes.



### 3. Cook the Ground Turkey

- Add **ground turkey** and **garlic salt** to hot pan.
- Break up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 5-7 minutes.



### 4. Make the Sauce

- Add **flour** and **chicken base** to hot pan and stir until no dry flour remains, 30-60 seconds.
- Stir in **marinara**, **cream cheese**, and ¾ cup reserved **pasta cooking water**. Bring to a simmer.
- Once simmering, stir occasionally until sauce is thick enough to coat the back of a spoon, 3-4 minutes.



### 5. Add Pasta and Finish Dish

- Add **pasta** and **butter** (to taste) to hot pan. Stir occasionally until butter is melted and pasta is coated and heated through, 1-2 minutes.
- *If sauce is too thick, add remaining pasta cooking water, 1 tsp. at a time and up to 4 tsp., until desired consistency is reached.* Remove from burner.
- Plate dish as pictured on front of card, garnishing with **Parmesan**. Bon appétit!