



TEAM FOUR
FOODSERVICE



Protein+™ penne with ground turkey

Yield: 10 servings

Ingredients:

- 1 ½ Box Barilla® protein+™ penne
- 10 Oz. Ground turkey
- 4 Tbsp. Extra virgin olive oil, divided
- 2 Garlic cloves, crushed
- 1 ½ Cups carrots, sliced on the bias
- 1 ½ Cups zucchini, small dice
- 28 Oz. Canned crushed tomatoes
- 1 ½ Tbsp. Fresh oregano, chopped
- ¾ Cup parmigiano cheese, grated
- 1 Tsp. Sumac
- Salt & black pepper to taste

Directions:

1. Preheat oven to 400° f.
2. Toss carrots with 1 tbsp. Of extra virgin and sumac. Roast in the oven for 5-7 min.
3. Meanwhile, place a pot of water to boil and cook pasta according to package directions.
4. In a skillet, sauté garlic with the remaining olive oil for one minute, stir in the oregano, cooking for an additional 30 seconds.
5. Add ground turkey over medium/high heat and cook for five minutes, seasoning with salt and pepper.
6. Add zucchini and cook for an additional minute. Add tomatoes and bring to a simmer. Add roasted carrots.
7. Drain pasta and toss with sauce.
8. Remove from the heat and top with cheese before serving.

Recipe and photo courtesy of Barilla