



Turkey Mushroom Masala Baked Ziti

10 portions

Ingredients:

box	Barilla® Ziti Pasta	2/3 Cup	Masala, dry
2 1/2 Tbsp	Butter	2 1/2 Cup	Chicken stock, no added salt
2 1/2 Tbsp	Shallots, minced	6 1/4 oz.	Brie, 1/2 inch cubes
1 1/4 Lb.	Ground turkey	1 1/4 Tbsp	Parsley, chopped
2 1/2 Cup	Cremini mushrooms, sliced		Sea salt to taste

Instructions:

1. Preheat oven to 350° F
2. Cook pasta according to package directions, drain, and set aside Heat butter in large skillet, over medium-high heat
3. Add shallots and sauté for 30 seconds
4. Add mushrooms and caramelize approximately 4-5 minutes Add turkey and brown
5. Add Masala and reduce by half
6. Add chicken stock and simmer for 5 minutes Fold pasta, parsley and turkey mixture together Season with salt to taste
7. Spray casserole dish with nonstick spray
8. Place turkey pasta mixture in casserole dish, spreading evenly Top with cheese and bake for 20 minutes
9. Let stand 5 minutes before serving

Recipe and phot courtesy of Barilla