

# Oven-Baked Turkey Bolognese

with Tomatoes & Mozzarella

2 SERVINGS

🕒 50 MINS: 5 MINS ACTIVE  
45 MINS INACTIVE

 **Blue Apron**

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## Ingredients\*

Customized ingredients

 10 oz Ground Turkey 

SWAPPED FOR:

 10 oz Ground Beef 

 6 oz Cavatappi Pasta

 4 oz Grape Tomatoes

 4 oz Fresh Mozzarella Cheese

 2 Tbsps Vegetarian Worcestershire Sauce

 2 Tbsps Tomato Paste

 1 ½ tsps Calabrian Chile Paste

 ⅓ cup Mirepoix

 1 8-oz can Tomato Sauce

 1 Tbsp Italian Seasoning<sup>1</sup>

 1 Single-Use Aluminum Tray

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1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram  
\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **tomatoes**.
- In the tray, combine the **pasta, tomatoes, worcestershire sauce, tomato paste, Italian seasoning, mirepoix, tomato sauce, 1 cup of water, and as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to thoroughly combine.

## 2 Add the turkey & bake the tray

- Add the **turkey** (tearing into bite-sized pieces before adding) in an even layer. Season with salt and pepper.
- Tightly cover the tray with foil and bake 38 minutes.
- Leaving the oven on, remove from the oven. Carefully remove the foil. Stir to thoroughly combine.

### ↩ CUSTOMIZED STEP 2 *If you chose Ground Beef*

- Follow the directions in Step 2, using the **beef** (instead of turkey).

## 3 Add the mozzarella & serve your dish

- Evenly top with the **cheese** (tearing into bite-sized pieces before adding).
- Return to the oven and bake, uncovered, 5 to 7 minutes, or until the cheese is melted, the pasta is tender, and the turkey is cooked through.
- Remove from the oven. Enjoy!

### ↩ CUSTOMIZED STEP 3 *If you chose Ground Beef*

- Evenly top with the **cheese** (tearing into bite-sized pieces before adding).
- Return to the oven and bake, uncovered, 5 to 7 minutes, or until the cheese is melted, the pasta is tender, and the beef is cooked through.
- Remove from the oven. Enjoy!



When you're finished, rinse and recycle the tray.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.  
Blue Apron, LLC, New York, NY 10005

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