

Oven-Baked Turkey Bolognese

with Tomatoes & Mozzarella

4 SERVINGS

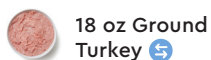
⌚ 50 MINS: 5 MINS ACTIVE
45 MINS INACTIVE


 **Blue Apron**
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Ingredients*

Customized ingredients



18 oz Ground Turkey 

SWAPPED FOR:



18 oz Ground Beef 



¾ lb Cavatappi Pasta



½ lb Grape Tomatoes



½ lb Fresh Mozzarella Cheese



¼ cup Vegetarian Worcestershire Sauce



¼ cup Tomato Paste



1 Tbsp Calabrian Chile Paste



⅔ cup Mirepoix



2 8-oz cans Tomato Sauce



1 Tbsp Italian Seasoning¹



2 Single-Use Aluminum Trays

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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**.
- Between the two trays, evenly divide the **pasta**, **tomatoes**, **worcestershire sauce**, **tomato paste**, **Italian seasoning**, **mirepoix**, **tomato sauce**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.
- Add **1 cup of water** to each tray. Season with salt and pepper; stir to combine.

2 Add the turkey & bake the trays

- Add the **turkey** (tearing into bite-sized pieces before adding) in an even layer. Season with salt and pepper.
- Tightly cover the trays 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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