Turkey & Veggie Bolognese By Chef Stephen Forman



DIRECTIONS:

- 1.In a medium sauce pot, add olive oil and bring to high heat.
- 2. Add ground turkey and stir to break apart.
- 3. Add onions, carrots, and celery, and cook for 3-4 minutes or until turkey is brown.
- 4. Add the zucchini and continue to cook for another 2-3 minutes.
- 5. Add seasonings, tomato sauce, and diced tomatoes. Stir and mix well.
- 6.Add frozen spinach and stir. Cook for another 5 minutes but longer if prefer.
- 7. Cook noodles according to box instructions.
- 8. Plate 1/2 cup cooked noodles topped with 1/2 cup sauce.

INGREDIENTS:

- 1 pound ground turkey
- 1 cup mirepoix (carrot, onion and celery)
- 1 zucchini, finely chopped
- 1 cup frozen spinach
- 1 Tbsp. garlic powder
- 2 Tbsp. dried oregano
- 1 Tbsp. thyme
- 1 cup tomato sauce
- 1 cup diced tomatoes
- 2 Tbsp. olive oil
- 1 box whole grain penne

Nutrition Facts

8 servings per container
Serving size 1/2 cup pasta and
1/2 cup sauce

Amount per serving Calories	320
%	Daily Value*
Total Fat 6g	8%
Saturated Fat 0.5g	3%
Trans Fat 0g	_
Cholesterol 25mg	8%
Sodium 55mg	2%
Total Carbohydrate 48g	17%
Dietary Fiber 8g	29%
Total Sugars 5g	
Includes 0g Added Sugars	0%
Protein 22g	
Vitamin D 0mcg	0%
Calcium 66mg	6%
Iron 4mg	20%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Potassium 840mg

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MEAL KIT SHOPPING LIST Week 2: Turkey & Veggie Bolognese

Fruit:

no fruit this week

Vegetables:

- 1 mirepoix- \$2.89
- 1 zucchini- \$1.26
- 1 bag frozen spinach- \$1.29

Protein:

• 1 lb. lean ground turkey-\$8.29

Dairy:

no dairy this week

Grains:

• 1 box whole grain penne-\$2.19

Herbs, Spices & More:

- 1 can tomato sauce-\$1.09
- 1 can diced tomatoes- \$1.09
- Olive oil, garlic, oregano and thyme

Healthy Options.
Cooking at Home

Grocery cost: \$18.20 Recipe cost: \$17.00

Cost per meal: \$2.12

*prices found at your local Wegmans store