

# From our kitchen to yours



## Weekend Pasta Supper

*Courtesy of Taste of Home Magazine*

**PREP TIME: 20 min**    **COOK TIME: 20 min**    **TOTAL TIME: 40 min**    **YIELDS: 4 servings**

### Ingredients:

3 cups	uncooked bowtie pasta	10oz	lean ground turkey
8oz	sliced baby portobello mushrooms	2	garlic cloves, minced
2 tsp	olive oil	1 can/14oz	Fire-roasted diced tomatoes, undrained
1/4 dry	red wine or chicken broth	1 tsp	dried basil
5	pitted Greek olives, chopped	1 tsp	dried parsley flakes
1 tsp	dried oregano	1/8 tsp	coarsely ground pepper
1/2 tsp	salt	1 tbsp	grated Parmesan cheese
2 cups	fresh baby spinach, chopped		

### Directions:

Cook pasta according to package directions.

Meanwhile, in a large non-stick skillet, cook turkey until no longer pink; drain, Remove meat; set aside and keep warm.

In the same skillet, cook mushrooms and garlic in oil until tender. Stir in the tomatoes, wine (chicken stock), olives seasonings and turkey. Bring to a boil. Reduce heat; simmer, uncovered for 10 minutes.

Drain pasta. Stir into turkey mixture. Stir in spinach; cook 1-2 minutes longer or until spinach is wilted. Sprinkle with cheese.

