

## INGREDIENTS

- 1 tbsp butter and 1 tbsp oil (or 2 tbsp oil)
- 1-2 large carrots, diced
- 1-2 celery stalks, diced
- 1 small onion
- 4 small cloves of garlic, diced
- 2 cups (1 lb) cooked turkey, shredded or chopped
- 1-2 tbsp dried basil (or 1/4 cup fresh)\*
- 24oz tomato sauce, preferably lower sodium (<500mg/serving)
- 16oz pasta, such as whole grain spaghetti
- salt and pepper to taste
- your favorite cheese, grated on top

## INSTRUCTIONS

1. Wash all produce.
2. Heat a skillet over medium-high heat. Add butter and/or oil to the pan. Add your mirepoix ingredients (carrots, celery, onion) to the pan and sauté until the vegetables begin to soften, about 8 minutes.
3. Add garlic to the mix and continue sautéing, for about another 5 minutes.
4. Once vegetables are softened to your preference, add in cooked turkey + basil and sauté for a few minutes.
5. Add in tomato sauce and turn down heat to low-medium. Allow mixture to simmer for around 15 minutes.
6. While mixture simmers, get water boiling for the pasta. Cook pasta to desired texture and save 1 cup pasta water.
7. Add pasta into mixture once it is done simmering. Use pasta water as needed to thin out the sauce.
8. Add your favorite cheese on top + enjoy!



# Thanksgiving Leftover Bolognese



6 servings



< 1 hour

Have leftover turkey and vegetables from the big day and not sure what to do with them? Then try this recipe that uses Thanksgiving food and common kitchen pantry ingredients!

*\*\*Bolognese is an Italian term for meat sauce.*

### NOTES

Adjust seasonings to taste. \*If using fresh basil, add at the very end of cooking. Adapted from Food Network.