

Pasta Shells

WITH TURKEY BOLOGNESE

By: Simply Creative Chef Rob Scott

Ingredients:

Yield: 6 servings

¼ cup extra-virgin olive oil
1 onion, chopped
4 garlic cloves, minced
1 carrot, peeled and finely chopped
1 celery stalk, finely chopped
1 pound shredded cooked turkey
3 cups marinara sauce
¼ cup chopped fresh basil leaves
Salt and freshly ground black pepper
1 pound orecchiette pasta
Freshly grated parmesan

Directions:

- Heat the oil in a heavy large frying pan over medium heat
- Add the onion and garlic and sauté until translucent, about 5 minutes
- Add the carrot and celery and sauté until the vegetables are tender, about 5 minutes
- Add the turkey and sauté 1 minute
- Add the marinara sauce
- Decrease the heat to medium-low and simmer gently for 15 minutes to allow the flavors to blend, stirring often
- Stir in the basil
- Season the sauce, to taste, with salt and pepper
- Meanwhile, cook the pasta in a large pot of boiling salted water until just tender but still firm to bite, stirring often, about 8 minutes
- Drain and reserve 1 cup of the cooking liquid
- Add the pasta to the sauce and toss to coat, adding enough cooking liquid to moisten as needed
- Serve with parmesan

**The sauce can be made 1 week ahead. Cool the sauce completely, then transfer to a container and freeze for future use. Bring the sauce to a simmer before using.