



Wouldn't you know it, after Christmas a couple of years ago I had some leftover turkey! We felt like having some pasta so I thought "why not make up a sauce using some of the turkey"? Not bad if I say so myself!

Makes 4 Servings

1 lb. spaghetti or tubular pasta
8 – 12 oz. cooked turkey, cubed or julienned
2 Tbsp. each EVO & butter
½ lb. mushrooms, cleaned & sliced
14 oz. tinned Italian tomatoes, diced
½ cup chopped onion
1 large clove garlic, minced
½ lb. blanched snow peas (Whole Foods has ones not from China, otherwise substitute another green vegetable such as sugar snap peas, frozen peas, broccolini, asparagus or zucchini)**
½ cup whipping cream
½ cup chicken stock
¼ cup dry white wine
1 - 2 Tbsp. chopped fresh basil
1 - 2 tsp. chopped fresh rosemary
2 – 3 Tbsp. chopped fresh flat-leaf parsley
¼ tsp. chili flakes, or more to taste
Salt & pepper to taste
½ cup Parmigiano-Reggiano, plus more for passing

Bring a large pot of water to a boil. Heat a large serving pasta bowl.

Place a very large skillet over medium heat. Add the EVO & butter to the pan. When hot add the onions; sauté until softened & transparent. Add the garlic for a minute & the chili flakes, if using. Add the mushrooms to the pan and sauté until softened & they have released their juices & the juices have evaporated. Add the white wine, cream, stock & tomatoes to the pan & bring to a boil. Simmer for a few minutes until slightly thickened.

Add 1 Tbsp. salt to the pot of boiling water & add the pasta. Stir for a minute to prevent sticking then cook until al dente.

While the pasta is cooking, finish the sauce. Add the herbs to the sauce along with the blanched vegetables and cooked turkey, simmering until hot. Drain the pasta, reserving 1 cup pasta cooking water. Add the pasta to the sauce in the skillet, tossing to combine. If it appears too dry, add a bit of the reserved pasta cooking water, tossing together for a minute or so. Remove from the heat & add ½ cup Parmigiano & toss with the pasta. Place the pasta into the heated pasta bowl & serve immediately, passing extra Parmigiano.

****If you would like to see how to blanch the vegetables, please go to [Blanching Vegetables](#).**

Phyllis

