

Turkey and Mushroom Ragu



Preparation time: 0 min

Difficulty: Easy

Ingredients

- Baby Portobello Mushroom, sliced: 10 oz
- Dry white wine: 1/2 cup
- Fresh Thyme: 3 sprigs
- Fresh basil leaves: 4-5
- Freshly cracked black pepper: 1/2 tsp
- Kosher salt: 1 1/2 tsp
- Large Garlic cloves, smashed and roughly chopped: 6
- Olive oil: 2 tbsp
- Onions, diced: 1/4 cup
- Pasta: 1 lb
- Pomi Double Concentrated Tomato Paste: 2 tbsp
- Pomi Finely Chopped Tomatoes: 1 can
- Puled turkey (or chicken) meat: 1/2 lb
- Unsalted butter: 2 tbsp
- Water: 1/2 cup

For this recipe we used:

Finely Chopped Tomatoes One Can



Preparation

Instructions:

Heat butter and olive oil in a large, heavy-bottomed pot set over medium heat. When the butter is melted and the mixture begins to bubble, add the mushrooms in a single layer. Cook for 5 minutes without stirring, then stir, and cook for another 5 minutes.

After 10 minutes, the mushrooms should be soft and browning on the edges. Use a slotted spoon to remove them from the pan and set them aside. Add the onion, garlic, and 1/2 tsp of salt to the pan and cook for 1-2 minutes, until softened and fragrant.

To the onion and garlic mixture, stir in tomato paste and cook for another 2 minutes, until darkened in color. Add white wine and stir well, scraping any bits off the bottom of the pan. Simmer for 2 minutes, then add pulled turkey pieces, followed by the cooked mushrooms.

Add the canned tomatoes to the pot and then fill the can with 1/2 cup water, sloshing around to get all of the remaining tomato bits incorporated. Add this tomato water to the mixture, followed by the remaining 1 tsp of salt, pepper, and herbs.

Give everything a good stir and simmer the sauce uncovered for 20-30 minutes, until slightly thickened and flavors are melded. Meanwhile, cook pasta according to the package instructions, reserving about 1/4 cup of the pasta water.

When the sauce is ready, taste it and add salt and pepper if needed. Add the cooked pasta to the sauce and stir to coat, using that reserved pasta water to help loosen the sauce if needed. Serve immediately.