

Spaghetti with Turkey Bolognese

30 minutes | 2 servings



Find cookware

[can opener](#)
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[measuring spoons](#)
[medium saucepan](#)
[mixing bowls](#)
[stainless steel sauté pan](#)
[stirring spoon](#)
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Grab ingredients

1 stick	celery
1 (14.5 oz) can	diced tomatoes
½ small pkg	fresh basil
2 cloves	garlic
¾ lb	ground turkey
5 oz	spaghetti pasta
1 (8 oz) can	tomato sauce
½ medium	yellow onion
	black pepper
	crushed red pepper
	extra virgin olive oil
	salt

Cook & enjoy

- 1 Fill a medium saucepan about halfway with water, cover, and bring to a boil.
- 2 Wash and dry the fresh produce.
1 stick celery
½ small pkg fresh basil
- 3 Trim and discard the ends of the celery; small dice the celery and transfer to a medium bowl.
- 4 Peel and small dice the onion; add to the celery.
½ medium yellow onion
- 5 Preheat a sauté pan over medium heat.
- 6 Peel and mince the garlic; transfer to a small bowl.
2 cloves garlic
- 7 Add olive oil to the pan and swirl to coat the bottom.
1 tbsp extra virgin olive oil
- 8 Add the celery and onion to the pan; cook, stirring occasionally, until they begin to soften, 2 to 4 minutes.
- 9 While the vegetables cook, pick the basil leaves off the stems; discard the stems and mince the leaves.
- 10 Add the garlic to the pan; cook until fragrant, 15 to 30 seconds.
- 11 Once the water is boiling, season with salt and add the pasta. Cook the pasta until desired firmness, 8 to 10 minutes. Once done, drain in a colander.
1 tbsp salt
5 oz spaghetti pasta
- 12 Add the ground turkey to the pan; cook, breaking apart with a spoon, until browned and crumbly, 2 to 4 minutes.
¾ lb ground turkey

13 Add the diced tomatoes and tomato sauce to the pan; season with salt, pepper, and crushed red pepper. Increase the heat to medium-high and let the sauce simmer until thickened, 4 to 6 minutes.

1 (14.5 oz) can diced tomatoes

1 (8 oz) can tomato sauce

½ tsp salt

¼ tsp black pepper

⅛ tsp crushed red pepper

14 Stir the basil and spaghetti into the sauce.

15 To serve, place the pasta into a bowl. Enjoy!