

Turkey Bolognese

Recipe courtesy of *Diane Henderiks*

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Ingredients:

- 1 tbsp. olive oil
- 1 carrot; finely chopped
- 1 large sweet onion
- 3 cloves garlic; minced
- 2 lbs. ground turkey breast
- 2 tsp. dried basil
- 1 tsp. dried oregano
- 1 cup dry red wine
- 1 cup low-fat milk
- 4 cups DITK™ Quick & Easy Pasta Sauce
- ¼ cup fresh parsley; coarsely chopped
- ¼ cup grated parmesan cheese

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Directions:

1. Place oil in a large skillet over medium heat.
2. Add the carrot, onion and garlic; cook about 10 minutes.
3. Add the ground turkey, basil and oregano and brown while breaking up the meat with the back of a spoon.
4. Add wine and simmer about 10 minutes. Add milk and simmer about 5 more minutes. Should reduce a bit.
5. Add DITK™ Quick & Easy Pasta Sauce and simmer for about 30 minutes.
6. Season to taste with salt and ground red pepper
7. Serve over linguine and sprinkle with chopped parsley and parmesan cheese
8. Enjoy!