

## Creamy turkey and spinach penne

## THIS WEEK'S RECIPE

### INGREDIENTS:

- 500 grams penne
- 1 tablespoon butter
- 2 cloves of garlic, minced
- 1/4 cup white wine or chicken broth
- 1 cup milk
- 1/2 cup 35% cream
- 50 grams cream cheese
- 1/2 cup grated Parmesan cheese
- 2 cups chopped turkey
- 2 cups finely chopped spinach
- Salt and pepper to taste



### METHOD

- Cook the penne according to directions on the package and set aside 1/2 cup of the cooking water.
- In a large pan, sauté the garlic in butter until it starts to brown.
- Deglaze with the wine or broth making sure to scrape the bottom of the pan to release all the tasty bits.
- Pour in the milk, cream, cream cheese and Parmesan. Bring to a boil, reduce the heat and continue to cook for a few minutes until the ingredients are well combined.
- Stir in the water you set aside, the turkey and the spinach. Cook for 1 to 2 minutes to heat up the turkey and wilt the spinach. Add salt and pepper to taste.
- Mix the pasta and sauce. Serve hot.

## Fresh Fig and Goat Cheese Salad

### INGREDIENTS: Vinaigrette

- 1/2 cup olive oil
- 1/2 cup leftover sparkling wine
- 1/4 cup white wine vinegar
- 1 tablespoon old fashioned mustard
- 1 tablespoon honey or maple syrup
- Salt and pepper to taste

### INGREDIENTS: Salad

- 100 grams whole pecans
- 100 grams mixed baby greens
- 4 figs, quartered
- 60 grams goat cheese, crumbled



### METHOD

- In a bowl, whisk together all the vinaigrette ingredients until fully mixed.
- Toast the pecans over the stove in a dry pan until they're lightly browned. Once they've cooled, chop them.
- Place greens on 4 plates, and divide the figs, pecans and goat cheese equally.
- Drizzle vinaigrette over each plate and serve.

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