



Turkey Pasta Sauce

Jacob · 30/09/2024



Prep Time

1 hr 22 mins

Difficult

Medium

Servings

14

Description

A tangy deep tomato meat sauce for pasta made with ground turkey

Ingredients

- - 2 tablespoons extra-virgin olive oil - 1 large onion
- diced - salt and ground black pepper to taste - 1 ¼ pounds ground turkey - 1 tablespoon chopped garlic - 1 ½ teaspoons red pepper flakes - 2 (28 ounce) cans crushed tomatoes - 1 cup dry white wine - 1 (6 ounce) can tomato paste - 1 tablespoon dried oregano - 1 tablespoon dried basil - 2 tablespoons white sugar
- or more to taste

Instructions

1. Heat olive oil in a large pot over medium heat. Add onion and a pinch of salt; cook and stir until softened
2. about 5 minutes. Add turkey; cook and stir until browned
3. about 5 minutes. Stir in garlic; cook for 2 minutes. Add red pepper flakes. Stir tomatoes
4. white wine
5. tomato paste
6. oregano
7. and basil into the pot. Simmer
8. stirring occasionally
9. until the raw wine flavor cooks off
10. about 1 hour. Stir in sugar to reduce acidity. Season with salt and pepper. Puree sauce with an immersion blender for a less chunky sauce.