# Great GIFT Ideas

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## **GIFT GUIDE**

# Creamy turkey and spinach penne

Too much leftover turkey? Try this delicious pasta recipe.

Start to finish: 20 minutes Servings: 4

### **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



### **DIRECTIONS**

- 1. Cook the penne according to directions on the package and set aside 1/2 cup of the cooking water.
- 2. In a large pan, sauté the garlic in butter until it starts to brown.
- 3. Deglaze with the wine or broth making sure to scrape the bottom of the pan to release all the tasty bits.
- 4. 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.
- 5. 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.



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