



Ground Turkey Goulash

Enjoy a hearty and comforting meal with ground turkey goulash, featuring tender turkey cooked with aromatic spices, vegetables, and pasta in a flavorful tomato-based sauce for a delicious dinner option.

INGREDIENTS

- 1 package (4.8 oz) PASTA RONI® Angel Hair Pasta & Herbs
- 1 ½ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 1 can (14.5 oz) diced tomatoes, undrained
- ¾ lb ground turkey, cooked and drained
- 1 cup frozen corn or drained canned corn
- ½ cup chopped green bell pepper
- 1 garlic clove, minced or pressed
- ¼ cup chopped onion
- 1 tbsp ground paprika
- Sour cream (optional)

PREP
TIME

5 min

COOK
TIME

15 min

SERVES

4

PRODUCT



HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring just to a boil: 1 ½ cups water, DO NOT ADD MILK, 2 tbsp margarine and tomatoes. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, cooked turkey, corn, bell pepper, onion, garlic and paprika. Separate pasta with fork, if needed. Return to a boil. Boil uncovered 4 to 5 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Let stand 3 to 5 to minutes to thicken. Serve with sour cream, if desired.