

Celery Root Pappardelle with Turkey Ragù

2 # Turkey breast cut into 1" cubes
4 TBS Olive Oil
4 Carrots, grated
2 Onions, finely chopped
6 Garlic Cloves Minced
2 Cups Red Wine
2 Cups chicken Stock (Low Sodium)
8 Oz. canned San Marzano crushed tomatoes
2 TBS Fresh thyme leaves (chopped)
1 bay leaf
1 large celery root (Trimmed & peeled)
1 bunch, fresh basil leaves
2 Oz. Parmigiano Reggiano, grated, Optional

Sauce:

- Heat large Dutch oven over medium-high heat. Once hot add the oil & turkey. Season. Cook the turkey until browned & cook through, about 10 minutes. Using slotted spoon transfer cooked turkey to plate & set aside.
- Add the carrots, onion & garlic to Dutch oven & cook for about 5 minutes until vegetables are tender. Add red wine & stir, using wooden spoon to scrape bottom of the pot. Bring mixture to boil & cook until most of wine has evaporated – about 10 minutes. Add chicken stock, tomato, thyme & bay leaf & return to a boil
- While ingredients are cooking, shred cooled turkey into pieces & add back to the sauce. Reduce heat to medium-low & simmer for 15 minutes.

Celery Root Pasta:

- Add celery root to the turkey sauce & season with salt & pepper. Cook on medium high heat for 10 minutes or until celery root is soft.
- Transfer the Ragù from the Dutch oven to large serving bowl & top with grated Parmigiano Reggiano & torn basil leaves.