Main dishes / Italy

penne with turkey breast and leek · Italy

A modern Italy-inspired noodle or pasta dish with leek and turkey breast.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g penne
- ☐ 500 g leek
- ☐ 2 g dried oregano
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g turkey breast
- ☐ 15 ml extra virgin olive oil
- ☐ 10 g fresh basil

Let's make it.

01 Cook the penne according to the packet. Reserve a cup of cooking water, then drain.

02 Clean the leek and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the leek and cook for a few minutes. Add a splash of cooking water, cover and cook until the vegetable is tender.

04 Cook the turkey breast in a separate frying pan until the centre reaches at least 74°C.

05 Combine everything in the pan, loosening with cooking water if needed. Stir in the extra virgin olive oil, dried oregano, fresh basil and taste before serving.

AI-developed, not kitchen-tested.

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