



# Sweet Potato “Fettuccine” Pappardelle with Chipotle Cream Sauce & BROCCOLINI® baby broccoli

**Servings**

2

**Calories**

530

**Prep Time**

15 minutes

**Total Time**

30 minutes

**Skill Level**

Easy

## Ingredients

- 1 (10 ounce) bag Mann’s Sweet Potato “Fettuccine”
- 2 cups Mann’s BROCCOLINI® baby broccoli (about 6 stalks), cut into 1” pieces
- 1 tablespoon olive oil, extra virgin
- ½ small red onion, sliced into ¼” crescents
- 8 ounces ground turkey
- Chipotle cream sauce (recipe below)
- salt, to taste



## Chipotle Cream Sauce

- 8 ounces sour cream
- 1-2 whole canned chipotle peppers in adobo sauce
- 1 clove garlic
- 1 teaspoon ground cumin
- 1 tablespoon fresh cilantro
- juice of one lime
- zest of one lime
- salt, to taste

## The Method

To make the chipotle cream sauce, blend all ingredients together at low speed in a food processor until emulsified. Then, adjust salt level and chipotle peppers to taste and refrigerate until ready to use.



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Heat oil in a large skillet over medium heat. Add onions and sauté until soft and slightly browned, 2-3 minutes.

Add turkey and cook until browned, 4-5 minutes.

Add BROCCOLINI® baby broccoli and cook until cooked through al dente, 3-4 minutes. Remove skillet from heat.

Steam the Sweet Potato “Fettuccine” in the microwave according to instructions on bag. Set aside.

Add ½ cup chipotle cream sauce and Sweet Potato “Fettuccine” in skillet and toss gently to combine. Garnish with cilantro before serving and store remaining chipotle sauce in the refrigerator for up to 2 weeks.

## **Nutrition Facts**

Serving Size: 659g | Servings: 2

### **Amount Per Serving**

Calories 530 | Total Fat 18g (sat 3g trans 0g) | Cholesterol 75mg | Sodium 960mg | Total Carbohydrate 56g | Dietary Fiber 17g  
Sugars 17g (Includes 0g Added Sugars) | Protein 36g | Vitamin D 0% | Calcium 15% | Iron 30% | Potassium 30%