



# Sweet Potato “Fettuccine” Pappardelle with Chipotle Cream Sauce & Broccolini®

## 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® (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.



## Sweet Potato “Fettuccine” Pappardelle with Chipotle Cream Sauce & Broccolini®

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® 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%