Let’s Make a Meal™ is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you’ll need to create a meal for two. So grab a glass of wine and start cooking!

Rigatoni alla Genovese
Pasta with ground turkey, broccoli, and roasted red pepper, featuring 24-month-aged Parmigiano-Reggiano cheese

Cooking time
approximately 30 minutes

Designed, tested, and approved by Executive Chef Brian Wright

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Ingredients

- ½ lb dried rigatoni
- ½ lb ground turkey
- ⅓ cup canola and olive oil blend
- 2 tablespoons unsalted butter
- 1 red bell pepper
- 1 head of broccoli
- ¼ teaspoon red pepper flakes
- 2 cloves of garlic
- 4 oz 24-month aged Parmigiano Reggiano
- 2 tablespoons kosher salt

Equipment Needed

- Saucepan
- Sheet pan
- Cutting board
- Sharp knife
- Potato masher
- Sauté pan with lid
- Ladle
- Measuring cup
- Grater
- Colander
Position an oven rack 4–5 inches below the broiler. Preheat broiler to high. Place red pepper on a sheet pan and broil, turning occasionally, until the pepper is charred on all sides. Remove pepper from the oven and place in the provided plastic bag. Seal and allow the pepper to steam for 5 minutes to loosen the skin. Meanwhile, cut broccoli into bite size florets and mince the garlic. Peel charred skin from the pepper and dice into ½ inch pieces.

Add chopped roasted red peppers and broccoli to the turkey and cover with a lid. Allow to steam over medium heat for 3 minutes. Remove lid and add butter to the pan with the vegetables. Ladle ½ cup of salted pasta water out of the saucepan and pour over the turkey mixture. Grate $\frac{1}{3}$ of the Parmigiano Reggiano into the mixture. Add an additional ½ cup of salted pasta water to the turkey mixture along with another third of the Parmigiano Reggiano. Sprinkle with remaining salt and stir with a wooden spoon until the mixture is creamy.

Bring 3 quarts of water to a boil in a saucepan. Add 1½ tablespoons salt. Heat oil over medium heat in a sauté pan. Add minced garlic and crushed red pepper flakes. Sauté for 30 seconds. Add the ground turkey and break apart using a potato masher. Cook, mashing occasionally, until turkey begins to brown. Add rigatoni to the boiling salted water.

Check the pasta—it should be tender with a little bit of a bite (al dente). Drain the pasta and stir into the turkey mixture. Transfer to a serving bowl and garnish the dish with the remaining Parmigiano Reggiano.

Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.