



Spicy Turkey-and-Vegetable Pasta Bak

INGREDIENTS

1 (16-oz.) pkg. Hy-Vee cellentani pasta
2 tbsp Hy-Vee salted butter
1 (8-oz.) pkg. sliced white mushrooms
½ cup mini sweet red peppers, seeded and chopped, plus sliced peppers for garnish
⅓ cup jalapeño peppers, seeded and finely chopped, plus sliced peppers for garnish
1 tsp refrigerated garlic paste
1 (10.5-oz.) can Hy-Vee cream of mushroom condensed soup
2 ½ cups Hy-Vee whole milk
2 cups leftover green bean casserole
2 cups tightly packed fresh baby spinach, plus additional for garnish
3 cups leftover cooked turkey, chopped
1 (8-oz.) pkg. Hy-Vee shredded pepper Jack cheese
Hy-Vee crushed red pepper, for garnish

PREPARATION

- 1** Preheat oven to 350°. Lightly spray a 4-quart baking dish with nonstick spray. Cook pasta according to package directions in a 6-quart stockpot.
- 2** Meanwhile, melt butter in a large skillet over medium heat. Add mushrooms. Cook for 3 minutes. Add ½ cup sweet red peppers and ⅓ cup jalapeño peppers. Cook for 2 to 3 minutes or until tender, stirring frequently. Stir in garlic; cook for 30 seconds. Stir in condensed soup and milk until combined. Stir in green bean casserole; heat through. Set aside ½ cup green bean mixture.
- 3** Drain pasta; return pasta to stockpot. Add 2 cups spinach. Stir until spinach is wilted. Stir in turkey and cheese. Transfer to prepared baking dish.
- 4** Bake for 15 to 20 minutes or until edges are bubbly and top is lightly browned. Spoon small spoonfuls of reserved green bean mixture on top; slightly spread. Garnish with additional sliced sweet red peppers, jalapeño peppers, spinach and crushed red pepper, if desired.