

20 Min Dinner Recipe

You will need:

- ~ 1lb of ground turkey
- ~ 1 package of egg noodles
- ~ 1 can of peas
- ~ an onion (peeled and chopped)
- ~ 3 garlic cloves (peeled and chopped)
- ~ a packet of turkey gravy
- ~ olive oil
- ~ thyme/sage/parsley/basil/black pepper/salt to taste
- ~ parmesan to taste

Directions:

- ~ Cook your egg noodles according to packaging
- ~ Cook your gravy according to packaging
- ~ Sauté onions in olive oil until translucent. Add in ground turkey, stir and add in the garlic. Cook stirring constantly for a few minutes
- ~ Add in thyme/sage/parsley/basil/black pepper/salt. Keep cooking and stirring until turkey is cooked all the way through.
- ~ Drain the fat
- ~ Return to the stove and add in peas and gravy. Stir and cook on low heat until egg noodles are ready.
- ~ Add cooked egg noodles into the turkey. Mix well, plate, top with parmesan, serve and enjoy!