

## *Savannah's Pasta*

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### **Ingredients**

1 lb. ground turkey  
1 lb. ground mild Italian sausage  
1 lb. penne pasta  
1 - 16 oz. jar Alfredo sauce, any brand  
1 medium onion, chopped  
3 cloves garlic, minced  
1 teaspoon garlic salt  
1 teaspoon Italian seasoning  
1/2 teaspoon oregano  
2 tablespoons olive oil  
6 cups water

### **Instructions**

In large quart pot, bring 6 cups of water to a boil.

Chop onion and mince garlic.

Cook pasta in boiled, salted water for 10-12 minutes until al dente.

In large skillet, heat 2 tablespoons olive oil. Add onion and garlic, sauté on medium. Add 1/2 teaspoon of garlic salt to onion and garlic mixture.

Add ground turkey, mild ground sausage, Italian seasoning, oregano and the remaining 1/2 teaspoon garlic salt. Cook on medium heat until browned. Drain fat.

Stir Alfredo sauce into the meat mixture. Add about 1 ounce water to the empty Alfredo sauce jar, shake thoroughly and pour into the pan.

Simmer on low heat for about two minutes. Remove from heat.

Drain pasta and add pasta to meat mixture, combine until pasta is evenly coated. Enjoy!!!

*Steffani Mejia, Food Services Manager*

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