

## **Egg Noodles with Turkey, Bacon, and Rosemary (for 4)**

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Pasta

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Prep Time: 10 minutes

Cooking Time: 13 minutes

### **INGREDIENTS:**

1/4 lb sliced bacon, cut crosswise into 1/2" strips

1 lb turkey cutlets, cut into 1/2 – by - 1 1/2" strips

3/4 tsp salt

1/2 tsp fresh ground black pepper

10 oz fresh spinach, washed

1/2 C canned low sodium chicken broth

3/4 tsp dried rosemary, crumbled

1/2 lb broad egg noodles

1 TBS butter, at room temperature

### **DIRECTIONS:**

In large frying pan, cook bacon, stirring occasionally, till golden brown & just crisp. Put on paper towels. Pour off all but 2 TBS of fat from pan.

Heat the remaining bacon fat over moderately high heat. Sprinkle turkey with 1/4 tsp each of the salt & pepper. Add turkey to pan, in 2 batches if necessary - cook, stirring frequently, till golden brown & just cooked through (about 3 minutes). Transfer to a plate.

Remove tough stems from spinach. Add broth, rosemary & remaining 1/2 tsp salt to pan - bring to simmer, stirring to dislodge any brown bits at bottom of pan. Add spinach - cook, stirring, just till wilted (1-2 minutes).

In a large pot of boiling, salted water, cook noodles till just done (about 3 minutes). Drain. Add noodles, butter & remaining 1/4 tsp pepper to frying pan - stir till butter melts. Stir in turkey with accumulated juices + bacon.

**Wine Recommendation:** A light French red wine, such as a Cotes-du-Rhone - or a moderately priced California cabernet sauvignon.