Turkey and Pumpkin Sage Bake

One 9×13 in (23×33 cm) dish, at least 3.5 qt/3.3 L;6 main-dish portions · Active 35 min · Total 1 hr 35 min

Ingredients

- 7 oz dry small pasta shells (200 g)
- 10 cups water (2.4 L), for pasta
- 1 tablespoon olive oil (15 ml)
- 1 medium onion, finely chopped (150 g)
- 1 lb 5 oz ground turkey (600 g)
- 6 fresh sage leaves, finely chopped (2 g)
- 5 oz kale leaves, tough stems removed, finely chopped (150 g prepared)
- 3/4 cup low-sodium chicken stock (180 ml)
- 1 can plain unsweetened pumpkin purée (14 oz/400 g)
- 1/2 cup milk (120 ml)
- 1/3 cup finely grated Parmesan (30 g)
- 1/4 teaspoon fine salt (1.5 g)
- 1/4 teaspoon black pepper
- 1/4 cup roasted unsalted hazelnuts, roughly chopped (30 g)

Set out

Oven, 9×13 in (23×33 cm) baking dish, at least 3.5 qt/3.3 L, Large pasta saucepan, 12-in/30-cm deep skillet with lid, Colander, Rimmed baking sheet, Suitable foil if needed, Food thermometer

Allergens

Wheat, Milk, Tree nuts: hazelnuts; check pasta for egg and stock for celery or other allergens. Check labels and substitutions.

Make it

1. Heat oven to 400°F (205°C). Put the dish on a rimmed sheet and bring pasta water to a boil. Heat oil in the skillet over medium heat. Cook onion 7–9 minutes until soft, add turkey and cook 8–10 minutes over medium-high heat, breaking it up, until several places reach 165°F (74°C).

2. Add sage and stir 30 seconds. Add kale and stock, cover and simmer 4 minutes. Uncover and cook 2–3 minutes until leaves are tender. Stir in pumpkin, milk, salt and pepper and simmer 3–4 minutes until smooth and steaming. Take off the heat and stir in Parmesan.

3. Meanwhile boil shells 2 minutes short of their packet time, drain and fold into warm filling. Spread in the dish and bake 20 minutes.

4. Scatter chopped roasted hazelnuts and bake 5–10 minutes more until the center and several other points reach 165°F (74°C). Shield nuts loosely if needed while the middle finishes.

5. Rest 5 minutes and divide into six portions.

Read the pumpkin label before opening

Plain purée has pumpkin without a sweet pie mixture. Buying the right can is part of the savory recipe, not a small detail that extra salt can correct later.

A useful detail

The 95-minute total includes kale preparation, the full turkey and sauce stages, overlapping pasta boiling, up to 30 minutes baking and rest. Pumpkin is plain purée, not sweetened pie filling.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 3 days or an earlier ingredient deadline. Reheat to 165°F (74°C), adding a little water if the pasta has thickened the sauce. Freeze promptly cooled portions for up to 1 month for quality; thaw in the refrigerator. Nuts soften after storage.