

# Creamy Alfredo Turkey Skillet Dinner

## Ingredients

- 2 cups uncooked whole wheat rotini pasta (6 oz)
- 1 lb lean ground turkey
- 1 teaspoon Italian seasoning
- 1/4 teaspoon salt
- 3 cups firmly packed fresh spinach leaves
- 1 container (10 oz) refrigerated reduced-fat Alfredo pasta sauce
- 1 can (14.5 oz) petite diced tomatoes, undrained
- 1/4 cup shredded Parmesan cheese (1 oz)



## Steps

1. In 2-quart saucepan, cook and drain pasta as directed on package, omitting salt.
2. Meanwhile, in 12-inch nonstick skillet, cook turkey, Italian seasoning and salt over medium-high heat 6 to 8 minutes, stirring occasionally, until turkey is no longer pink; drain.
3. Stir spinach into turkey. Cook uncovered over medium heat 2 to 3 minutes, stirring occasionally, until spinach is wilted. Stir in pasta sauce and tomatoes. Cook 2 to 3 minutes, stirring occasionally, until thoroughly heated. Stir in pasta.
4. Sprinkle with cheese; reduce heat to low. Cover; cook about 5 minutes or until cheese is melted.