

# Curried Ground Turkey and Noodles

SERVINGS: 4

## Ingredients

- 1 large onion, cut into large pieces
- 2 tablespoons vegetable oil
- 1 small jalapeño, seeds removed if desired, coarsely chopped
- 3 garlic cloves
- 1½ pounds ground turkey
- 1 tablespoon curry powder
- 1 tablespoon gochugaru (Korean red pepper powder) Cayenne substitute
- 2 teaspoons finely grated peeled ginger
- 1 tablespoon tomato paste
- 1 tablespoon all-purpose flour
- 4 cups low-sodium chicken broth
- 12 ounces wide rice noodles
- 1 teaspoon finely grated lemon zest
- 2 tablespoons fresh lemon juice
- 1 teaspoon finely grated lime zest
- 2 tablespoons fresh lime juice
- Chili oil, fresh basil leaves, and sliced scallions (for serving)

## Preparation

- Finely chop onion. Heat oil in a large skillet over medium and cook onion, stirring often, until soft and starting to brown, 6–8 minutes.
- Meanwhile, finely chop jalapeño and garlic; place in a small bowl.
- Add jalapeño and garlic to skillet along with curry powder, gochugaru, and ginger; cook, stirring, until fragrant, about 1 minute. Add tomato paste and cook, stirring, until paste is slightly darkened, about 3 minutes. Add ground turkey and cook, stirring often, until cooked through, about 5 minutes.
- Sprinkle flour over mixture and cook, stirring, until flour is no longer visible. Add broth; bring to a boil. Reduce heat and simmer briskly, stirring occasionally, until reduced by half, 25–30 minutes.
- Meanwhile, cook noodles according to package directions; drain. Add to sauce, tossing to coat. Remove from heat; stir in citrus zest and juice. Drizzle with chili oil and top with basil and scallions.