

Foodnity Recipes

Creamy Basil and Garlic Pasta with Turkey and Burrata

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb turkey breast, cut into 1-inch cubes
- [ ] 12 oz linguine or fettuccine
- [ ] 2 cups fresh basil leaves, loosely packed
- [ ] 3 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] 1 cup grated Parmesan cheese
- [ ] 1 ball burrata, torn
- [ ] Zest of 1 lemon
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Bring a large pot of salted water to a boil; cook the pasta until al dente, then reserve 1 cup of cooking water and drain.
2. While the pasta cooks, heat olive oil in a large skillet over medium-high heat. Pat the turkey pieces dry and season with salt and pepper, then sear until golden brown and just cooked through, about 5-6 minutes. Remove and set aside.
3. Lower the heat, add minced garlic to the same skillet, and sauté until fragrant, about 30 seconds. Add a splash of the reserved pasta water, stirring to create a silky base.
4. Return the turkey to the pan, toss in the cooked pasta, grated Parmesan, lemon zest, and a generous handful of sliced basil. Drizzle more pasta water as needed until the sauce clings to every strand.
5. Turn off the heat, gently fold in the torn burrata, allowing its creamy interior to melt into the sauce. Season with extra salt and pepper if desired.
6. Serve immediately, garnished with an extra drizzle of olive oil and a scattering of fresh basil leaves.

Nutrition per serving

520 kcal	35 g	45 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra depth, finish with a sprinkle of toasted pine nuts.
- If the sauce feels too thick, add more reserved pasta water a tablespoon at a time.
- Burrata should be added at the very end to preserve its delicate texture.