

## *Penne Pasta with Apple Smoked Turkey*



½	Pound	Leftover Turkey
¼	Cup	Apple Juice
¼	Cup	Liquid Smoke
¼	Cup	Tamari
1	Pound	Penne Pasta
1	Medium	Red Bell Pepper
1	Medium	Onion
4	Ounces	Mushrooms
2	Cups	Fresh Spinach, packed
2	Tbl.	Olive Oil
¼	Cup	Butter
¼	Cup	Flour
1	Quart	Milk
½	Tsp.	Black Pepper
1	Tsp.	Salt
¼	Cup	Parmesan Cheese, grated
8	Ounces	Mozzarella Cheese, shredded

1. Chop or shred cooked leftover turkey. Combine apple juice, liquid smoke and tamari and mix with turkey. Cover and refrigerate to marinate (at least overnight, longer if desired).
2. Cook pasta according to package directions. Set aside.
3. Wash and chop red pepper, onion, spinach and mushrooms. Saute in olive oil until the onion just begins to soften. Add marinated turkey (along with any residual marinade) and heat through. Reduce heat to low, stir in cooked pasta, and cover to keep warm.
4. Melt butter and whisk in flour to make roux. Cook 2 minutes, stirring often. Whisk in milk, salt and black pepper. Continue cooking until smooth, thickened and creamy. Add parmesan cheese and stir until combined.
5. Pour sauce over pasta mixture. Add mozzarella cheese and stir to combine.