



## Sweet Potato 'Rotini' alla Vodka



**Developed by Hungry Girl. Brought to you by [Green Giant](#)! [Check the store locator](#) to find Veggie Spirals near you!**

1/2 of recipe (about 2 cups): 312 calories, 5g total fat (1g sat. fat), 657mg sodium, 40.5g carbs, 7g fiber, 15g sugars, 27.5g protein

**Prep:** 5 minutes    **Cook:** 10 minutes



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### Ingredients

One 12-oz. bag [Green Giant Veggie Spirals Sweet Potato 'Rotini'](#)  
6 oz. raw extra-lean ground turkey (at least 98% lean)  
1/8 tsp. each salt and black pepper  
3/4 cup [Victoria Vodka Sauce](#)  
1/2 cup frozen peas  
1/4 cup chopped fresh basil  
2 tsp. grated Parmesan cheese

### Directions

Microwave Veggie Spirals for 3 minutes, or until thawed and softened.

Meanwhile, bring a large skillet sprayed with nonstick spray to medium-high heat. Add ground turkey, salt, and pepper. Cook, stir, and crumble until fully cooked, about 5 minutes.

Reduce heat to low. Add sauce, peas, 2 tbsp. basil, and Veggie Spirals. Cook and stir until hot and well mixed, about 2 minutes.

Serve topped with Parm and remaining 2 tbsp. basil.

**MAKES 2 SERVINGS**

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