

Lemon-Herb Turkey & White Bean Skillet

A bright one-pan dinner with leftovers

3 SERVINGS **PREP 10 MIN** **COOK 20 MIN**

INGREDIENTS

- 1 Tbsp olive oil
- 1 lb ground turkey
- 2 garlic cloves, minced
- 1 tsp dried oregano
- 1/2 tsp kosher salt, plus more to taste
- 1/4 tsp black pepper
- 1 pint cherry tomatoes
- 1 can (15 oz) cannellini beans, drained and rinsed
- 3 cups baby spinach
- 2 Tbsp lemon juice, plus wedges to serve
- 2 Tbsp chopped fresh parsley

DIRECTIONS

01 Heat olive oil in a large skillet over medium heat. Add turkey, break into small pieces and cook 6-8 minutes. Check that it reaches 165°F in the thickest pieces.

02 Stir in garlic, oregano, salt and pepper. Cook 30 seconds, just until fragrant.

03 Add tomatoes and 2 Tbsp water. Cover and cook 4-5 minutes, until softened and beginning to burst. Press a few with a spoon.

04 Stir in beans and spinach. Cook uncovered 2-3 minutes, until the beans are hot and spinach has wilted.

05 Turn off the heat. Stir in lemon juice and parsley, taste and adjust seasoning. Divide among three bowls and serve with lemon wedges.

JANE'S NOTE

I would make this for one and count on the leftovers. It is lovely on its own, but a piece of toasted sourdough is perfect for the lemony juices.

MAKE AHEAD & STORAGE

Refrigerate leftovers in a covered container for up to 3 days. Reheat until steaming hot; add a squeeze of lemon after reheating.