

CHEF TESS'S TURKEY NOODLE SKILLET

Estimated
Shelf Life

if stored in a cool, dry place



My son will beg for this meal above all other Meals in a Jar. It has become his go-to whenever he wants to make a meal for himself. It is loaded with turkey and vegetables, so I know he's getting some great nutritious additions to his pasta.

Jar ingredients:

- 2 cups Honeyville egg noodles
- ½ cup Honeyville freeze-dried vegetable mix
- ⅓ cup Honeyville powdered cheese sauce
- ⅓ cup Honeyville instant milk
- ¼ cup Honeyville powdered butter
- 1 cup Honeyville freeze-dried white turkey
- ½ cup Honeyville freeze-dried mushroom slices
- 1 Tbsp. Honeyville dehydrated onions
- 1 tsp. Chef Tess romantic Italian seasoning

Jar directions: Layer ingredients in a widemouthed quart-sized jar, shaking the dry powder ingredients into the bulkier items. Top with an oxygen packet for longer-term storage, cover with a new canning lid, and hand-tighten the metal ring.

Cooking directions: Remove oxygen packet and discard. In a large skillet, empty contents of jar, add 3½ cups of hot water, and bring to a boil. Reduce the heat and simmer for 10–12 minutes, stirring every few minutes. Turn off the heat and let sit for 3–5 minutes. Sauce will thicken as it sits.