

KAMUT® APPLE STRUDEL

Filling:

- 1 quart apple slices
- $\frac{3}{4}$ cup sugar
- 2 Tbsp butter
- cinnamon to taste

Directions

Mix pastry ingredients together with hands until dough is formed. Roll out half of dough onto cookie sheet.

Pastry

- $2\frac{1}{2}$ cups Kamut® flour
- 1 Tbsp sugar
- $\frac{1}{2}$ Tsp salt
- 1 cup butter
- $\frac{3}{4}$ cup milk
- 1 egg yolk

Mix together filling. Roll out and cover apples with remaining half of dough. Slightly beat egg white and brush on top. Sprinkle with sugar and roll edge to prevent spilling over. Poke holes in dough to allow steam to escape. Bake at 400° until brown on top, about half an hour.



TURKEY PENNE

Ingredients

- 1 package Kamut® penne pasta
 - 3 cups diced cooked turkey
 - 1 large onion, diced
 - 3 cups mushrooms, sliced
 - 1 Tbsp olive oil
 - 4 cups chicken stock or gravy
 - 3 Tbsp flour (omit if using gravy)
 - 1 package cream cheese
- Season with salt and pepper
- 1 Tbsp thyme, chopped
 - 1 Tbsp sage, thinly sliced
 - 1 Tbsp parsley, chopped

Directions

Bring a pot of water to a boil, add salt and penne. Cook 8-10 minutes or until al dente, drain.

Sauté mushrooms in large saucepan with olive oil until browned, add onions and cook until translucent. Season with salt and pepper, add gravy or flour and chicken stock. Simmer until warmed through, add cream cheese and melt. Add turkey and herbs, cook until warm and serve over penne.

