Turkey & Golden-Leek Rigatoni

Golden sautéed leeks, lemon–Dijon cream and sage–panko crunch.



4 main-course servings Prep 15 min · Cook 25 min Total about 40 minutes

INGREDIENTS

12 oz dried rigatoni

1 lb 93% lean ground turkey

2 medium leeks, white and light-green parts; about 3 cups sliced (8 oz trimmed)

2 tbsp olive oil: 1 tsp crumbs; 5 tsp leeks and turkey

3 garlic cloves, finely chopped

1/2 cup low-sodium chicken stock

1/2 cup heavy cream

2 tsp Dijon mustard

1 lemon: 1 tsp zest for crumbs; 1 tbsp juice for sauce (save excess)

1/4 cup finely grated Parmesan (about 3/4 oz); optional extra to serve

1/4 cup chopped flat-leaf parsley

1/2 tsp fine salt: 1/4 tsp leeks; 1/4 tsp turkey; plus pasta-water salt and to taste

1/4 tsp ground black pepper

1/3 cup panko breadcrumbs

4 fresh sage leaves, finely chopped (about 2 tsp); all for crumbs

YOU'LL NEED

Large pot and lid; colander; wide 12-inch skillet; bowls; knife; board; measuring tools; grater; spoon; food thermometer.

Contains milk, wheat and mustard. Check packaged ingredient labels for additional allergens.

Heat water during prep; pasta cooks alongside the sauce. Slow boiling or longer package times can extend the estimate.

METHOD

1 · Prep; heat the water. Start a covered pot of water over high heat during the 15-min prep; salt when boiling. Wash hands; rinse herbs and lemon. Halve leeks, slice 1/4 inch thick and swish in cold water. Lift out, leaving grit behind; repeat if gritty. Drain and dry well. Measure everything; keep turkey chilled until needed. Do not rinse raw poultry.

2 · Toast the crunch. Heat 1 tsp oil in the skillet over medium-low. Stir in all panko and sage; toast 2–3 min until light golden. Transfer to a dry bowl; stir in 1 tsp zest. Keep dry until serving.

3 · Sauté leeks; cook pasta. Add remaining 5 tsp oil and leeks to the skillet over medium; season with 1/4 tsp salt. Stir occasionally for 8–10 min until very tender with golden edges. Lower heat if scorching. Meanwhile, add rigatoni to boiling water; cook to package al dente, usually 11–14 min. Reserve 1 cup pasta water, then drain; do not rinse.

4 · Cook turkey; make sauce. Push leeks aside. Add turkey, remaining 1/4 tsp salt and all pepper. Cook over medium-high 5–7 min, breaking into crumbles and mixing with leeks, until browned in spots and 165°F in several thicker clusters by thermometer. Color alone is not proof. Wash hands; clean raw-contact tools and surfaces. Stir in garlic 30 sec. Add stock; scrape browned bits. Stir in cream and Dijon; simmer gently 2–3 min until slightly thickened.

5 · Toss; brighten off heat. Add drained pasta and 1/4 cup reserved water. Toss over low heat 1 min; add more water 1 tbsp at a time until lightly coated. Off heat, stir in all Parmesan and parsley, then 1 tbsp lemon juice. Do not boil after lemon. Taste for seasoning. Divide into 4 bowls; top with all crumbs and optional Parmesan. Serve promptly; save leftover portions without crumbs.

6 · Chill; reheat safely. Refrigerate promptly in shallow covered containers at 40°F or below within 2 hours of cooking or removal from hot holding (1 hour above 90°F); discard if out longer. Hot food may go straight into the fridge; do not wait for room temperature. Use within 3–4 days. Reheat combined pasta, covered with a splash of water, stirring, to 165°F throughout; check several spots. Keep leftover crumbs separate; add after reheating.

Inspired by Gordon Ramsay's Ramsay in 10 pasta, reported by Anneta Konstantinides in Business Insider, Oct. 18, 2026. Allow about 40 minutes for this variation, not 10.

Safety: USDA FSIS, Leftovers and Food Safety (poultry, chilling and reheating).

RECIPE NOTE

Not kitchen-tested; quantities, yield and times are estimates. AI-generated serving illustration.

Sources: [1] businessinsider.com · [2] fsis.usda.gov