

### **Blackened Wild Turkey Alfredo**

1 skinless, boneless wildturkey breast (12 to 16 ounces total)  
2 Tbsp olive oil  
2 tsp blackened redfish seasoning  
8 ounces dried mostaccioli (2-2/3 cups)  
2 cups broccoli florets  
1 cup halved, packaged peeled baby carrots  
1 10-ounce container refrigerated Alfredo pasta sauce  
½ tsp blackened redfish seasoning

Preheat grill. In a resealable plastic bag place the wild turkey, oil, and the 2 tsp blackened seasoning. Turn bag to coat chicken. Grill turkey until no longer pink, turning once. Cut wild turkey into ½-inch cubes; set aside. Meanwhile, cook pasta according to the package directions, except add the broccoli and carrots for the last 8 minutes of cooking. Drain; return to pan. Stir in grilled turkey, Alfredo sauce, and the ½ tsp blackened seasoning. Heat through.

Makes 4 servings.

Courtesy of [www.wildohio.com](http://www.wildohio.com)