

# PASTURE AND PLENTY

THE COOK KIT  
**1**

## grilled cheese and tomato soup

PREP & COOK TIME: 25 mins

### IN YOUR BAG

GRILLED CHEESE  
Hollandtown Dairy and  
Madison Sourdough Company

TOMATO SOUP  
Elderberry Hill Farms

HERB-WHIPPED BUTTER  
Pasture and Plenty Kitchen

### INSTRUCTIONS

- 1 Heat soup over medium heat in a saucepan, stirring occasionally, until hot, about 6 minutes. Alternately, heat in microwave on Medium High, stirring every minute, about 4 minutes.
- 2 Smear herbed butter on both sides of sandwich. Heat a skillet over medium heat; place sandwich in skillet and toast until bread is golden and cheese is melted, turning once, about 3 minutes per side.
- 3 Cut sandwich in half; pour soup into bowl, and dinner is on!

### DRINK PAIRING

Serve this soup with a fun and fruity Beaujolais, or a nice, crisp lager.

INGREDIENTS: Grilled Cheese: Madison Sourdough bread, gouda, muenster cheese. Tomato Soup: Tomatoes, fennel, onions, celery, garlic, white wine, olive oil, herbs and spices. Whipped Butter: Heavy cream, herbs, salt and pepper.

how'd it turn out?

Post your dinner pictures on Facebook or Instagram using the hashtags **#pastureandplenty** **#lessworkmorepicnic** **#dinnerdone** for a chance to get discounts on future orders.





## sausage stuffed squash

with roasted beets

Preheat oven to 350 degrees F. Remove lids from squash and beets, cover with foil, and bake in oven until heated through, about 25 minutes. Alternately, cover squash and beets with a paper plate and cook in microwave on Medium High until heated through, about 8 - 10 minutes for squash, and about 6-8 minutes for beets. Rest, covered, for 5 minutes before serving.

### IN YOUR BAG

SAUSAGE STUFFED SQUASH  
Elderberry Hill Farms and Taproot Farms

ROASTED BEETS  
Taproot Farms

### DRINK PAIRING

Break out a cabernet franc or a smoky porter to complement the caramel notes and robust flavors of winter veggies.



## ginger molasses cookies



**INGREDIENTS:** Stuffed Squash: Squash, andouille sausage, celery, onions, carrots, leek, kale, vegetable stock, panko, herbs, spices. Beets, olive oil, herbs, spices, honey.

**Cookies:** butter, granulated sugar, molasses, eggs, all-purpose flour, baking soda, ground cinnamon, ground ginger, ground cloves, salt



## grilled vegetable lasagna

with beef and hickory nut pesto

### FROM THAWED:

**oven:** Preheat oven to 350 degrees F. Remove lid from thawed lasagna, cover tightly with foil, and bake until hot, 25-40 minutes. Remove from oven; rest, covered, for 5 minutes before serving.

**microwave:** Remove lid; cover with paper plate. Microwave on High for about 5 minutes; reduce heat to Medium High, continue to cook, checking every minute, until hot, about 2-3 minutes more. Rest in microwave for 3 minutes before serving.

### FROM FROZEN:

**microwave:** Remove lid, cover with paper plate. Microwave on High for 8-12 minutes. Check temperature; continue cooking until hot, checking every minute, about 3-6 minutes more. Rest in microwave for 5-8 minutes before serving.

**Lasagna:** Ground beef, basil, arugula, butternut squash, red bell peppers, yellow bell peppers, eggplant, zucchini, RP's pasta, ricotta, mozzarella, parmesan, herbs, spices.

### IN YOUR BAG

GRILLED VEGETABLE / BEEF LASAGNA

Taproot Farms, Elderberry Hill Farms, RP's Pasta

### DRINK PAIRING

It's a red wine kind of week, isn't it? You can't go wrong with a Washington Cab-Merlot blend. If beer's on your agenda, reach for an amber ale.