

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.





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

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, 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 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: 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
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.