

PASTURE AND PLENTY

THE COOK KIT
1

black bean quinoa muenster burger

with onion jam and animal sauce

PREP & COOK TIME: 20 mins

IN YOUR BAG

BLACK BEAN
BURGER MIX

BRIOCHE BUN
Madison Sourdough

ONION JAM
Elderberry Hill Farms

ANIMAL SAUCE
P&P Kitchen

WINTER GREENS
Elderberry Hill Farms

DIJON VINAIGRETTE
P&P Kitchen

INSTRUCTIONS

- 1 Divide burger mix into individual portions and shape into patties. Pinch the center of the patty between your thumb and finger to make center slightly thinner – it will cook more evenly.
- 2 Heat a small amount of olive oil or butter in a skillet over medium high heat; place burgers in skillet and cook, turning occasionally, until internal temperature (measured with an instant thermometer) reads 160 degrees F, or to desired doneness.*
- 3 Toast bun or warm for a few seconds in microwave. Spread onion jam on bottom bun, top with burger, a few winter greens, animal sauce, and top bun.
- 4 Toss remaining winter greens with vinaigrette and serve alongside burger.

DRINK PAIRING

Pair this rich burger with a big, juicy California zinfandel.
An amber ale will also be delicious.

INGREDIENTS: Burger: Black bean, onion, poblano pepper, garlic, chipotle, hickory nut, muenster, mayo, egg, panko.

*Consuming raw or undercooked burgers may increase your risk of foodborne illness.

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.





curry cauliflower soup

with naan

Preheat oven to 350 degrees F. Wrap naan in foil. Bake naan in preheated oven until heated through, about 6 minutes. Meanwhile, warm 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. Heat cauliflower florets in microwave on High until hot, 1-3 minutes. Pour soup into individual bowls; sprinkle with cauliflower florets and pepitas, and serve with naan.

DRINK PAIRING

You'll really enjoy a dry riesling or an IPA with curried cauliflower.

IN YOUR BAG

CURRIED
CAULIFLOWER SOUP

Elderberry Hill Farms

CURRIED
CAULIFLOWER FLORETS

TOASTED PEPITAS
P/P Kitchen

NAAN



squash, leek and cranberry bean risotto

FROM THAWED:

stovetop: Cook and stir risotto with a small amount of water in a saucepan over medium heat until hot, smooth, and creamy, about 10 minutes.

microwave: Remove lid; cover with paper plate. Microwave on High for 3-6 minutes; stirring every minute or so, and microwave until hot, 2-3 minutes more, adding water if needed. Rest in microwave for 3 minutes before serving.

FROM FROZEN:

microwave: Remove lid, cover with paper plate. Microwave on High for 6-10 minutes. Stir; continue cooking until hot, about 3-6 minutes more, adding water if needed. Rest in microwave for 5-8 minutes before serving.

DRINK PAIRING

We like the idea of the spice in grenache singing with this risotto, and a nutty brown ale for beer lovers hits just the right note.



Mexican chocolate icebox cookies



INGREDIENTS: Curry Soup: Cauliflower, onions, garlic, carrots, celery, red chili paste, vegetable stock, coconut milk, ginger, lime juice, spices.

Risotto: Squash, Leek, and Cranberry Bean Risotto: Leeks, cranberry beans, olive oil, onions, arborio rice, arugula, butternut squash, parsley, sarvecchio cheese, salt and pepper, vegetable stock.

Cookies: Flour, cocoa powder, cinnamon, cayenne, salt, pepper, sugar, vanilla, egg, butter.

We do our best to prepare meals without gluten, for those who are gluten-free, but please note that we cook in a facility that handles gluten and other potentially allergenic food items, such as eggs, tree nuts, peanuts.