PASTURE AND PLENTY

VEGETARIAN

THE COOK KIT 1

pizza kit

pesto, fresh mozzarella, butternut squash, and Calabrian pepper

PREP & COOK TIME: 30 mins

IN YOUR BAG

PP PIZZA DOUGH

PESTO

MOZZ BALLS

ROASTED BUTTERNUT SQUASH

CALABRIAN PEPPERS

ARUGULA

INSTRUCTIONS

1. Preheat oven to 425 degrees F.
2. Spray a baking sheet with nonstick spray. Roll and stretch pizza dough until thin with slightly thicker edges on the baking sheet. Smear the dough with pesto. Scatter butternut squash, mozzarella balls, and Calabrian peppers evenly over crust.
3. Bake in the preheated oven until crust is golden brown and cheese is melted, 12 - 20 minutes.
4. Remove from oven; sprinkle with arugula, and slice with a large knife or pizza cutter.

DRINK PAIRING

We suggest an earthy sauvignon blanc for this rustic pizza, or a brown ale - its caramel nuttiness mirror the roasted squash.

Thanks to our friends at:
Elderberry Hill, Riemer Family Farm, Tipi Produce, Crossroads Community Farm, Madison Sourdough Company, Sartori Cheese.

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.

READY-TO-EAT 2

cabbage, onion, and farro soup

1. 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.
2. Pop dinner baguette into the microwave for just a few seconds.
3. Ladle soup into individual bowls and sprinkle with sarvecchio.

IN YOUR BAG

CABBAGE, ONION, FARRO SOUP

DEMI BAGUETTE

SARVECCHIO

DRINK PAIRING

Try an unoaked chardonnay or a cream ale pairing here.

FARM-TO-FREEZER 3

red jambalaya

FROM THAWED:

bake: Preheat oven to 350 degrees F. Remove lid from jambalaya, 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 casserole with paper plate. Microwave on High for about 3-6 minutes; gently rearrange to heat more evenly, and microwave until hot, about 2-3 minutes more. Rest in microwave for 3 minutes before serving.

FROM FROZEN:

microwave: Remove lid, cover casserole with paper plate. Microwave on High for 6-10 minutes. Mix; continue cooking until hot, checking every minute, about 3-6 minutes more. Rest in microwave for 5-8 minutes before serving.

DRINK PAIRING

Pour a riesling spatlese – the sweet hint is superb with spicy jambalaya. Or pair this with a New Orleans favorite, Abita Amber.

EXTRA GOODNESS

dark chocolate-sea salt brownies

INGREDIENTS:

Pizza Dough: Water, yeast, flour, salt.

Pesto: Arugula, spinach, hickory nuts, garlic, parmesan, red pepper flakes, olive oil, salt, pepper.

Soup: Cabbage, onion, farro, garlic, herbs, seasonings, red wine vinegar, vegetable stock.

Red Jambalaya: Tomatoes, red beans, vegetable stock, yellow onion, green bell peppers, celery, garlic, tomato paste, hot sauce, herbs, seasonings, long-grain rice, scallions.

Brownies: Dark chocolate, flour, butter, salt, cocoa powder, sugar, brown sugar, eggs, vanilla, Maldon sea salt.

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.