

THE COOK KIT
1

smoked mozzarella tortelloni

with hearty red sauce, spinach
and roasted fennel

PREP & COOK TIME: 25 mins

IN YOUR BAG

SMOKED MOZZ TORTELLONI

HEARTY RED SAUCE

SPINACH

ROASTED FENNEL

INSTRUCTIONS

- 1 Bring a pot of salted water—salty like the sea—to a boil over high heat. Chop spinach coarsely; set aside.
- 2 Meanwhile, warm red sauce and roasted fennel in a saucepan over medium heat until hot, stirring occasionally, about 7 minutes.
- 3 Drop frozen pasta into boiling salted water; cook until heated through, 4 or 5 minutes.
- 4 Drain pasta; stir pasta and chopped spinach into red sauce. Cook and stir for a minute to wilt the spinach.

DRINK PAIRING

We favor lighter reds with this lighter pasta,
like Beaujolais. You can't go wrong with a 'red' beer, either:
an amber ale or an Imperial red.

Thanks to our friends at:

RP's Pasta, Elderberry Hill Farms,
Madison Sourdough, SuperCharged Foods

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.





potato-leek soup

with bacon lardons and madison sourdough roll

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. Divide soup into individual serving bowls; sprinkle with lardons and microgreens. Pop dinner roll into the microwave for just a few seconds.

DRINK PAIRING

We'd suggest pairing like with like on this one: a creamy chardonnay, or a beer with a pleasant amount of buttery taste, like a British-style ale.

IN YOUR BAG

POTATO-LEEK SOUP
(OMNI)

LARDONS

MADISON SOURDOUGH
DINNER ROLL

SPICY MICROGREENS



chicken tikka masala

with brown rice and roasted vegetables

FROM THAWED:

bake: Preheat oven to 350 degrees F. Remove lid from thawed casserole, 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 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 casserole 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.

DRINK PAIRING

Pinot noir responds to both the spice and tomato flavors in tikka masala; for a fun beer pairing, seek out a rye malt American IPA.



snickerdoodles



INGREDIENTS:

Red Sauce: Tomatoes, onions, carrots, celery, spices.

Potato-Leek Soup: Potato, leek, onions, chicken stock, bacon, thyme, salt, pepper, heavy cream.

Chicken Tikka: Chicken, garlic, ginger, spices, yogurt, butter, onions, tomato paste, tomatoes, heavy cream, rice.

Cookies: flour, baking powder, salt, butter, sugar, eggs, cinnamon.

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.