

THE COOK KIT
1

smoked mushroom pappardelle

with kale, herbs, sarvecchio

PREP & COOK TIME: 25 mins

INSTRUCTIONS

- 1 Bring a large pot of salted water – salty like the sea – to a boil over high heat.
- 2 Chop herbs and set aside.
- 3 Drop pappardelle into the boiling water; cook until pasta is tender with a bite, 3-5 minutes.
- 4 Meanwhile, heat about 1 tablespoon per serving butter or olive oil in a large skillet over medium heat. Toss in kale with mushrooms and cook and stir until kale is wilted and mushrooms are hot, about 5 minutes. Season with salt and fresh black pepper.
- 5 Drain pasta; reserve about 1/2 cup pasta water. Stir pasta into skillet with kale and mushrooms, adding reserved pasta water as needed to create a bit of a pan sauce.

IN YOUR BAG

PAPPARDELLE
RP's Pasta

SMOKED MUSHROOMS
Mushroom Mike LLC

RED RUSSIAN KALE
Elderberry Hill Farms

HERBS

SARVECCHIO
Sartori

DRINK PAIRING

A light, crisp pinot grigio will be tasty with this pasta; for a beer, we suggest leaning toward the lighter side with a pilsner.

INGREDIENTS: Fresh pappardelle pasta, smoked mushrooms, red Russian kale, herbs, sarvecchio 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.





pork enchilada

with red sauce

Preheat oven to 325 degrees F. Remove lid from enchiladas and cover with foil. Bake in preheated oven until hot; 20 to 30 minutes. Alternately, remove lid and cover dish with paper plate; heat in microwave on High until heated through, 3 to 5 minutes. Rest in microwave for 3 minutes before serving.

DRINK PAIRING

These rich but not-too-rich enchiladas call for a medium-body wine like a merlot. Reach for a bock if you're choosing a beer.



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African beef curry

with basmati rice

FROM THAWED:

oven: 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

The spicy hint in this curry pairs nicely with chenin blanc; a zippy IPA is a terrific beer to serve alongside as well.



ginger snaps

INGREDIENTS: Pork Enchilada: pulled pork, black beans, brown rice, onions, jalapeños, flour tortillas, guajillo chiles, garlic, tomatoes, cumin, black pepper, olive oil, vegetable broth.

Curry: Grass fed ground beef, red onion, garlic, curry powder, cumin, coriander, tomatoes, panko, peanut butter, butter, salt.

Cookies: flour, baking soda, salt, cinnamon, ground ginger, black pepper, butter, sugar, vanilla, molasses, egg, coarse sugar crystals.

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.