

THE COOK KIT  
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## 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.





## black bean 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 vegetable 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: Black Bean Enchilada:** sweet potatoes, black beans, brown rice, onions, jalapeños, flour tortillas, guajillo chiles, garlic, tomatoes, cumin, black pepper, olive oil, vegetable broth.

**Curry:** Carrots, celery, heirloom potatoes, 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.