

THE COOK KIT  
**1**

## fusilli

with roasted cauliflower, capers,  
and herbed gigante white beans

PREP & COOK TIME: 35 mins

IN YOUR BAG

FUSILLI

CAPER-GARLIC VINAIGRETTE

SARVECCHIO & PINE NUTS

CAULIFLOWER

HERBED WHITE BEANS

DRINK PAIRING

To complement the herbs and earthy cauliflower in this pasta dish, you can't go wrong with an unoaked chardonnay, and you'll enjoy the maltiness of a blonde ale.

### INSTRUCTIONS

- 1 Preheat oven to 425 degrees F. Toss cauliflower with half of caper-garlic vinaigrette; spread in a single layer onto a baking sheet.
- 2 Roast in the preheated oven until golden brown and tender, about 25 minutes.
- 3 Bring a large pot of salted water –salty like the sea – to a boil over high heat; drop in fusilli and cook until tender with a bite, about 3 minutes. Drain fusilli; set aside to keep warm.
- 4 Warm gigante beans in a small saucepan over low heat until heated through, about 5 minutes.
- 5 Stir fusilli, cauliflower, and remaining vinaigrette together in a skillet over medium heat; cook until hot, about 2 minutes.
- 6 Divide fusilli mixture onto individual serving plates; top with beans and sprinkle with sarvecchio and pine nuts.

THANK YOU: RP's Pasta, Riemer Family Farm, Tipi Produce, Crossroads Community Farm, 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.





## shakshuka

with san marzano tomatoes, goat cheese and farm eggs

1) Preheat oven to 375 degrees F. 2) Heat shakshuka in a saucepan or ovenproof skillet until hot, about 6 minutes. Alternately, heat shakshuka in the microwave on High until hot, about 4 minutes. 3) Spread shakshuka into a shallow baking dish (or simply leave it in the ovenproof skillet). Using the back of a large spoon, make a well for each egg in the shakshuka; crack one egg into each well. 4) Bake in the preheated oven until egg whites turn opaque white, and yolks begin to thicken but are not hard, 7 to 10 minutes, If you prefer yolks hard, cook for a few minutes more. 5) Pop the pita bread into the oven for the last couple of minutes to warm. 6) Sprinkle shakshuka with chopped dill; serve with pita bread.

### IN YOUR BAG

SHAKSHUKA

FARM EGGS

DILL

PITA BREAD

### DRINK PAIRING

Pinot grigio will be perfectly refreshing with this light version of shakshuka; as will be an American IPA with a bit of the hop.



## red coconut curry tofu

with brown rice

**FROM THAWED: stovetop:** Cook and stir curry with up to 1/2 cup water in a saucepan over medium heat until heated through, 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:** 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

A spicy curry tastes terrific with German riesling – choose a young Kabinett or deeper, sweeter Spätlese. Or reach for a dark hefeweizen.



## snickerdoodles

### INGREDIENTS:

**Fusilli:** Semolina (durum wheat, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), filtered water, egg, salt.

**Vinaigrette:** Capers, garlic, salt, pepper, lemon, olive oil.

**Herbed White Beans:** White beans, herbs, garlic, salt, pepper, olive oil, lemon, red pepper flakes.

**Shakshuka:** Olive oil, yellow bell pepper, onion, potato, garlic, cumin, turmeric, paprika, cayenne, tomatoes, goat cheese, dill.

**Curry:** Curry paste, coconut milk, basil, daikon radish, brown sugar, canola oil, garlic, onion, red bell pepper, shiitake mushrooms, tofu, brown rice, lime.

**Snickerdoodles:** 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.