



orecchiette pasta

with bolognese and
roasted parsnips

DRINK PAIRING

Try a Cabernet Sauvignon to complement red sauce; an IPA is your best choice if you're having a beer.

INSTRUCTIONS

FROM THAWED:

bake: Preheat oven to 350 degrees F. Remove lids from thawed pasta and parsnips, cover tightly with foil, and bake until hot, 25-40 minutes. Remove from oven; rest, covered, for 5 minutes before serving.

microwave: Remove lids; cover with paper plate. Microwave on High for 3-6 minutes; stir, and microwave until hot, 2-3 minutes more. Rest in microwave for 3 minutes before serving.

NOTE

This week you'll see a big bag of salad and an herb vinaigrette to enjoy alongside whichever meals you choose.

THANK YOU

Madison Sourdough, Sassy Cow Creamery, Taproot Farms, Elderberry Hill Farms, 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.





wild rice soup

Warm soup over medium heat in a saucepan, stirring occasionally, until hot, about 7 minutes. Alternately, heat in microwave on Medium High, stirring every minute, about 4 minutes.

Pop dinner roll into the mircrowave for just a few seconds to warm.

IN YOUR BAG

WILD RICE SOUP

DINNER ROLL

DRINK PAIRING

This creamy soup pairs nicely with a pinot gris. An amber ale is a good choice if you're in the mood for beer.



squash, leek, spanish chorizo, and cranberry bean risotto

FROM THAWED:

stovetop: Cook and stir risotto with a small amount of water in a saucepan over medium heat until hot, smooth, and creamy, 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



maple, pecan, cranberry granola bars

INGREDIENTS:

Bolognese: Pasta, tomatoes, carrots, onions, celery, garlic, pork, chili flakes, heavy cream, wine, thyme, salt, pepper.

Soup: Wild rice, celery, carrots, onions, bay leaf, bacon, flour, vegetable stock, cream.

Risotto: Leeks, cranberry beans, olive oil, onions, Spanish chorizo, arborio rice, arugula, butternut squash, parsley, sarvecchio cheese, salt and pepper, vegetable stock.

Granola Bars: Egg white, salt, vanilla, coconut oil, brown sugar, maple syrup, dried cranberries, wheat germ, almonds, flaxseed, coconut shavings, pepitas, pecans, oats.

DRINK PAIRING

We like the idea of the spice in grenache with this risotto, and a nutty brown ale for beer lovers hits just the right note.

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.