

THE COOK KIT  
**1**

## grilled pork chop over creamy polenta

with tomato thyme jam  
and brussels sprouts

PREP & COOK TIME: 40 mins

IN YOUR BAG

PORK CHOP

CREAMY POLENTA

BRUSSELS SPROUTS

TOMATO THYME JAM

DRINK PAIRING

You'll enjoy a pinot noir, light and fruity, with this spring dish; or choose a malty hefeweizen.

### INSTRUCTIONS

- 1 Fire up that grill—it's actually spring! Preheat an outdoor grill for Medium High heat; season pork chop with salt and pepper; set aside.
- 2 Preheat oven to 375 degrees F. Trim ends and any rough outer leaves from Brussels sprouts; slice them in half. Spread sprouts in a single layer on a baking tray; season with a small amount of olive oil, salt, and pepper.
- 3 Roast sprouts in the preheated oven until tender, about 30 minutes.
- 4 Meanwhile, grill pork chop, turning occasionally, until no longer pink at the center, and internal temperature reads 145 degrees F with an instant-read thermometer inserted near the center, 8-12 minutes.\* Rest, covered, for a few minutes before serving. Alternately, heat a tablespoon of olive oil in a skillet over medium high heat, and cook as directed above.
- 5 Warm creamy polenta in a saucepan over medium heat, adding a little water or milk and stirring occasionally until hot, about 8 minutes. Alternately, remove lid, cover with a plate or paper towel, and microwave on Medium High until hot, 3-8 minutes; stir halfway through heating time, and stir in a small amount of water or milk if needed.
- 6 Divide polenta onto individual serving plates, top with pork chop and tomato thyme jam; serve Brussels sprouts on the side.

\*Consuming raw or undercooked burgers may increase your risk of foodborne illness.

**NOTE:** You'll see improvements to our labels over the next few weeks to provide more information about ingredients and nutrition, and to highlight potential allergens.

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 madison sourdough dinner 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, 4-10 minutes. Divide soup into individual serving bowls. 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.



## dark chocolate sea salt brownies

### INGREDIENTS:

**Creamy Polenta:** Polenta, vegetable stock, whole milk, goat cheese, butter, salt, pepper.  
*Allergens: Milk*

**Tomato Jam:** Tomatoes, sugar, lemon juice, ginger, red pepper flakes, thyme, salt, cinnamon, cumin.

**Potato-Leek Soup:** Potato, leek, onions, vegetable stock, thyme, salt, pepper, heavy cream.  
*Allergens: Milk*

**Sichuan Kung Pao Chicken:** Chicken, onions, eggplant, ginger, garlic, scallions, roasted peanuts, shaoxing wine, soy sauce, cornstarch, honey, rice vinegar, chicken stock, vegetable oil, chili de arbol, sichuan peppercorns, brown rice. *Allergens: Peanuts, Soy, Wheat*

**Brownies:** Dark chocolate, flour, butter, salt, cocoa powder, sugar, brown sugar, eggs, vanilla, Maldon sea salt. *Allergens: Milk, Wheat, Eggs*

**Vinaigrette:** Shallot, garlic, honey, Dijon mustard, red wine vinegar, olive oil, salt, pepper.



## sichuan kung pao chicken

**FROM THAWED: bake:** Preheat oven to 375 degrees F. Remove lid from thawed casserole, cover tightly with foil, and bake until hot, 25-55 minutes. Remove from oven; rest, covered, for 5 minutes before serving.

**microwave:** Transfer casserole to a microwave-safe dish; cover with a plate or paper towel. Microwave on High for 5-8 minutes; stir thoroughly. Reduce heat to Medium High, continue to cook, stirring occasionally, until hot, about 2-10 minutes more. Rest in microwave for 3 minutes before serving.

**FROM FROZEN: bake:** Preheat oven to 375 degrees F. Remove lid, cover tightly with foil, Bake in the preheated oven 20-45 minutes. Remove from oven; stir and recover. Continue baking until hot, 15-25 minutes more.

**microwave:** Transfer casserole to a microwave-safe dish; cover with a paper plate. Microwave on High for 8-14 minutes. Check temperature, stir. Reduce heat to Medium High; continue cooking until hot, stirring occasionally, about 5-10 minutes more. Rest in microwave for 5-8 minutes before serving.

### DRINK PAIRING

A riesling, either dry or slightly sweet, complements this spicy dish; likewise, a hoppy pilsner is an excellent beer choice.

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.