



ROSEMARY-CITRUS RIBS

with green goddess potato salad and summer squash

PREP & COOK TIME

35 MINUTES

IN YOUR BAG

- MARINATED RIBS
- GREEN GODDESS POTATO SALAD
- SUMMER SQUASH/SCALLIONS
- COOKING GLAZE

PAIR WITH A ZINFANDEL OR PILSNER

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Chop scallions; set aside. Cut summer squash in half lengthwise, brush with olive oil, and season with salt and pepper; set aside.
- 2 Preheat grill or heavy skillet for high heat. Brush the grill grate or skillet liberally with olive oil. Add ribs to the hot grill; brush with cooking glaze. Cook ribs, turning occasionally and brushing with glaze, until browned all over. Ribs are precooked; this process will take 3-5 minutes if the grill is hot enough.
- 3 Add summer squash to the hot grill or pan; cook, turning occasionally, until tender with grill marks, about 5 minutes.
- 4 Divide the potato salad, summer squash and ribs onto individual serving plates; sprinkle with chopped scallions.

RIBS: Pork ribs, lemon, garlic, rosemary, corn starch, salt, pepper, togarashi. **POTATO SALAD:** Potatoes, peas, eggs, shallots, green goddess dressing (buttermilk, mayo, chives, parsley, dill, vinegar). *Allergens:* eggs, milk **COOKING GLAZE:** Pork juices, lemon, garlic, rosemary, corn starch, salt, pepper, togarashi.

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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.



BUFFALO CHICKEN LETTUCE WRAPS

with slaw and homemade ranch dressing

PAIR WITH A GEWURZTRAMINER OR AN IPA

IN YOUR BAG

BUFFALO CHICKEN, LETTUCE, SLAW, P&P RANCH DRESSING

Warm chicken in a saucepan over medium low heat until hot, 7-10 minutes. Alternately, remove lid, cover with a plate or paper towel, and microwave chicken on Medium High until hot, about 3-5 minutes.

Divide chicken onto lettuce wraps. Top with slaw and ranch dressing, or serve slaw on the side.

BUFFALO CHICKEN: Chicken, buffalo sauce, spices, butter, salt. **SLAW:** Cabbage, celery, carrots, honey, apple cider vinegar, spices, salt. **P&P Ranch:** Creme fraiche, buttermilk, mayo, spices, salt. *Allergens: eggs, milk*

PRODUCER SPOTLIGHT

We source our ingredients from local producers whenever possible. This week's meal kits feature ingredients from these amazing producers:

Elderberry Hill Farms

Bob's Red Mill

Enos Farms

Sartori Cheese

Riemer Family Farm

Gentle Breeze Honey

Sassy Cow Creamery

Vitruvian Farms



GRANOLA

Oats, pumpkin seeds, sunflower seeds, almonds, oat bran, sunflower oil, maple syrup, honey, cinnamon, ginger, vanilla. *Allergens: Nuts*