



ROSEMARY-CITRUS TOFU

with green goddess potato salad and summer squash

PREP &
COOK TIME

—
35
MINUTES

IN YOUR BAG

MARINATED TOFU

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 tofu to the hot grill; brush with cooking glaze. Cook tofu, gently turning occasionally and brushing with glaze, until browned all over, 3-5 minutes.
- 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 tofu onto individual serving plates; sprinkle with chopped scallions.

TOFU Tofu, 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:** Vegetable stock, lemon, garlic, rosemary, corn starch, salt, peppper, togarashi.

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 CAULIFLOWER LETTUCE WRAPS

with slaw and homemade ranch dressing

PAIR WITH A GEWURZTRAMINER OR AN IPA

IN YOUR BAG

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

Preheat oven to 375 degrees F.

Bake cauliflower in preheated oven until hot, about 20-30 minutes.

Alternately, remove lid, cover with a plate or paper towel, and microwave cauliflower on Medium High until hot, about 3-5 minutes.

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

BUFFALO CAULIFLOWER: Cauliflower, buffalo sauce, spices, butter, salt. *Allergens: milk* **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

Rierner 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*