



PORK BELLY PORCHETTA BANH MI

with vietnamese pickled daikon and carrots, batch baguette

PREP & COOK TIME

20 MINUTES

IN YOUR BAG

- PORK BELLY PORCHETTA
- PICKLED DAIKON AND CARROTS
- CUCUMBERS AND CILANTRO
- BATCH BAGUETTE
- CHICKEN LIVER PATE
- SPICY MAYO

PAIR WITH VINHO VERDE OR IPA

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Pick leaves from cilantro stems and chop or slice cucumber; set aside.
- 2 Heat a splash of olive oil in a skillet over medium heat, and cook porchetta slices until heated through, turning once, about 3 minutes per side. Remove porchetta from pan; leave pan on the heat.
- 3 Slice baguette in half lengthwise; toast in the hot pan, open side down, until lightly browned, just a few minutes. Add a smidge more olive oil if needed.
- 4 To assemble sandwich, spread chicken liver pate on bottom half of baguette. Layer on porchetta, cucumbers, pickled daikon and carrots, and cilantro. Spread top half of baguette with spicy mayo and place on top.



PORK BELLY PORCHETTA: Pork belly, herbs and spices. **PICKLED DAIKON/CARROT:** Daikon radish, carrots, water, white vinegar, sugar, salt. **CHICKEN LIVER PATE:** Chicken livers, shallots, white wine, heavy cream, butter, thyme, salt, pepper. *Allergens: Dairy* **SPICY MAYO:** Mayo, Sriracha, vinegar, salt. *Allergens: Egg* **BAGUETTE:** Flour, water, yeast, salt. *Allergens: Wheat*

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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.



SWISS CHARD, LEEK, HERB AND RICOTTA TART

PAIR WITH PINOT GRIS OR PORTER

IN YOUR BAG

VEGETABLE TART, GREENS, CITRUS

- 1 Preheat oven to 375 degrees F.
- 2 Bake tart in the preheated oven until warmed through, 15-25 minutes.
- 3 Shake vinaigrette; toss with greens to serve alongside.

VEGETABLE TART: AP flour, butter, water, salt, Swiss chard, olive oil, garlic, leeks, chili flakes, salt, pepper, ricotta cheese, sarvecchio cheese, thyme, parsley, rosemary, lemon, eggs. *Allergens: Wheat, dairy, egg* CITRUS VINAIGRETTE: Citrus, Dijon mustard, shallot, olive oil, salt, pepper.

BABY CARROTS + CARROT TOP PESTO

This week you'll have tender baby carrots and carrot top pesto to serve any time. Give carrots a good scrub – no need to peel. Toss carrots with olive oil, salt and pepper; place on a baking sheet. Roast until tender, 15-20 minutes. Stir carrot top pesto and warm carrots together in a bowl. Yum!

PESTO: Carrot tops, olive oil, Parmesan cheese, red wine vinegar, garlic, red pepper flakes. *Allergens: Dairy*

ZUCCHINI BREAD

Flour, zucchini, sugar, sunflower oil, eggs, baking powder, baking soda, vanilla, cinnamon, salt. *Allergens: Wheat, egg*

PRODUCER SPOTLIGHT

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

Raleigh Hillside Farm, Winterfell Acres, Riemer Family Farm, Elderberry Hill Farms, Gentle Breeze Honey, Pork Chop Ridge, Nueske's Applewood Smoked Meats, Satori, Sassy Cow Creamery, Bell and Evans, Batch Bake House